



# DONAMATILDE

FAMILY OWNED ESTATE



## PORT WINE FINEST RESERVE

### YEAR OF HARVEST

Blend of several harvests

### TYPE OF WINE

Ruby reserve Port

### ORIGIN AND SUB-REGION

Douro – Cima Corgo

### GRAPE VARIETIES

Touriga Franca, Touriga Nacional, Tinta Roriz e Tinta Barroca

### WINEMAKING

Traditional Port winemaking where the fermentation is stopped by the addition of wine brandy

### AGING

First 3 years in toneis (large oak barrels)

### COLOUR

Deep ruby

### AROMA

Intense aroma to wild berries, jam and spices

### FLAVOUR

Soft, well balanced, with a good structure and long-lasting finish

### IDEAL TEMPERATURE TO DRINK

12 °C

### RECOMMENDATIONS FOR CONSUMPTION

The wine is filtered and it is ready to drink; the bottle can be kept open up to 1 month

Alcohol content (% vol.): 20

Residual sugar (g/l): 96

Dry residue (g/l) : 126,2

Total acidity (g/l): 4