

# Quanta Terra Grande Reserva 2013 White



## Wine Making:

Grapes are harvested in the early morning when temperatures are cooled (8°C), manual selection of grapes entering the winery, followed by whole cluster pressing. Fermentation in stainless steel tank for 20 days at low temperatures (12-14°C). End of fermentation happens in new 500 Liter French Oak barrels. Followed by sur lie and battonage during the 8 months aging in French oak barrels.

Color: A greenish yellow hue.

Nose: Rich and complex nose of stone fruits, white pepper, cloves and oak.

Palate: Very intense in the mouth with a smooth acidity. Balanced by a rich, broad texture and a firm structure. Very good concentration, with a deep mid-palate, round but not oily, revealing complexity and tridimensional attributes. A long, focused, and persistent finish.

Varietals: Viosinho, Gouveio

<u>Analysis:</u>	Alcohol	14%
	Total acidity	5,8 g/l (as tartaric acid)
	V.A.	0,78 g/l (as acetic acid)
	PH	3,61
	Dry Extract	
	Drinking window:	2015-2027

**91 pts.** *“This is a seriously wood-aged wine, sumptuous in its smooth and creamy texture. It has citrus, lime and really fresh acidity to balance the toast and rich fruitiness. Elegant and worth aging further. Drink from 2016.”*

*Roger Voss- Wine Enthusiast*  
— (8/1/2015) —