



QUINTA DO SILVAL

*family estates*

# Dorna Velha

## Grande Reserva Red Wine 2007

**Vine:** Planted on terraces in the Pinhão river valley using a bilateral cordon training system. Acidic and schist soil with some stones, located at an altitude of 250 to 350 metres. Average age of vines is 25 years old. Vines have been awarded an A ranking.

**Grape Variety** Touriga Franca

**Vinification:** Total de-stemming followed by grape crushing, 6 days fermentation with controlled temperatures between 16°C and 28°C, followed by malolactic fermentation. Aged for 12 months in French oak barrels.

### Tasting notes:

**Colour:** Dark red.

**Aroma:** Wild berries, slightly floral, with notes of vanilla and spices.

**Palate:** Full-bodied, showing a good balance between solid tannins but softened by aging in oak barrels and an acidity that confers it freshness and longevity. The finish is persistent, long and very pleasant.

**Serving suggestions:** Serve at a temperature between 15° to 17°C. It is suggested as an accompaniment to meat dishes, game and cheeses.