



Maritávora Reserva Red 2008

Red Wine DOC Douro

Alcohol: 14 % vol.

pH: 3,7

Total acidity: 5 g/dm³ (tartaric acid)

Volatile acidity: 0,6

Residual sugars: 2.4 g/dm³

Varietals: Touriga Nacional (50%) Touriga Franca (20%), Tinta Roriz (20%) and others (10%).

Vinification: fermented and foot trodden in traditional stone lagares.

Ageing: aged in new (90%) French oak barrels for 18 months.

Production: 2650 bottles of 0,75 l, and 320 Magnum, packed in wooden boxes of 6.