



PRODUCER PROFILE

Estate owned by: Sandra Tavares da Silva
and Jorge Serôdio Borges
Winemaker: Sandra Tavares da Silva and
Jorge Serôdio Borges
Total acreage under vine: 45
Estate founded: 2001
Winery production: 8,800 Bottles
Region: DOC Douro
Country: Portugal

Wine & Soul Manoella Tinto 2016

WINE DESCRIPTION

Manoella Tinto is a blend of 60% Touriga Nacional, 25% Touriga Franca, 10% Tinta Roriz, and 5% Tinta Francisca from the Quinta da Manoella vineyard. The grapes are fermented for 8 days at low temperatures and then foot-trodden in open granite lagares. The wine is aged for 16 months in used French barriques.

TASTING NOTES

Beautiful purple color with fresh notes of raspberry, blackberry and spices. On the palate, this wine shows round and velvety tannins, good concentration, and a long finish.

VINEYARD & PRODUCTION INFO

Vineyard name:	The Quinta da Manoella vineyard
Vineyard size:	77
Soil composition:	Schist
Training method:	Bush
Elevation:	990-1,320 feet
Vines/acre:	1,600
Yield/acre:	1.6 tons
Exposure:	Northern / Southern
Year vineyard planted:	1973
Harvest time:	September
First vintage of this wine:	2010
Bottles produced of this wine:	8,800

WINEMAKING & AGING

Varietal composition:	60% Touriga Nacional, 25% Touriga Franca, 10% Tinta Roriz, 5% Tinta Francisca
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	8 days
Fermentation temperature:	75 °F
Maceration technique:	Foot-trodden
Length of maceration:	8 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	Two-Three years
Type of oak:	French
Length of aging before bottling:	16 months

ANALYTICAL DATA

Alcohol:	14.2%
pH level:	3.6
Residual sugar:	0.6 g/L
Acidity:	5 g/L
Dry extract:	30.2 g/L