



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: 10,000 Bottles
Region: DOC Douro
Country: Portugal

Wine & Soul Manoella Tinto 2010

WINE DESCRIPTION

Manoella Tinto is a blend of 60% Touriga Nacional, 25% Touriga Franca, 10% Tinta Roriz, and 5% Tinta Francisca the from Quinta da Manoella vineyard. The grapes are fermented for 10 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:	38
Soil composition:	Schist
Training method:	Royat
Elevation:	1,155 feet
Vines/acre:	1,600
Yield/acre:	1.6 tons
Exposure:	Southwestern
Year vineyard planted:	1977
Harvest time:	September
First vintage of this wine:	2010
Bottles produced of this wine:	10,000

WINEMAKING & AGING

Varietal composition:	60% Touriga Nacional, 25% Touriga Franca, 10% Tinta Roriz and 5 % Tinta Francisca
Fermentation container:	Lagares
Length of alcoholic fermentation:	10 days
Fermentation temperature:	77 °F
Maceration technique:	Racking and Punchdown
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	Two years
Type of oak:	French
Length of aging before bottling:	4 months
Length of bottle aging:	10-15 years

ANALYTICAL DATA

Alcohol:	14%
Residual sugar:	2.6 g/L
Acidity:	5.3 g/L
Dry extract:	33.3 g/L