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X-TO

DOC DOURO RESERVE RED WINE

Harvest: 2012

Producer: Quinta do Vale da Ermida, Lda.

Oenologist: Eduardo Natividade

Grape varieties: Touriga Nacional, Tinta Roriz e Touriga Franca

Quinta do Vale da Ermida was born in 2008, result of a dream of young entrepreneurs who found in the wonderful region of Alto Douro Wine Region – classified by UNESCO in 2001 as Heritage of Humanity, and which landscape is the result of nature's charms and men's effort and imagination in its transformation – the perfect terroir for a wine tourism project.

Located in the Corgo's river margins, half way between Régua and Vila Real, and inside the perimeter around the vineyards that in 1756 Sebastião José de Carvalho e Melo - The Marquês de Pombal - was carefully demarcated by 335 large rectangular, flat, or semi-circular granite markers – called Feitoria as the place with the highest quality wine, the only that could be exported to England, commonly known as "Port Wine" from what was the first demarcated and regulated wine region in the world.

This X-TO Reserve 2012 DOC DOURO red wine was vinified after destemming with repeated but gently squeezing, from indigenous yeast, fermented at controlled temperature in order to collect and preserve all the noble characteristics of the grape material and subsequent aging in french oak barrels. The combination of these factors of privilege, this wine has resulted in intense aromatic profile that reflects the natural conditions of terroir, as well as all the efforts and passion we devote to its preparation.

Winemaking process

Maturation controlled

Bunches and submitted to selection at the vineyard and winery

Complete destemming without crushing

Manual steeping

Fermented with indigenous yeasts at controlled temperature

Maceration in contact with submerged cap and daily manual rack and return

Aged in select oak barrels and bottle

Tasting notes

Intense ruby color

Fruity, floral aroma

Full-bodied flavor, soft tannins with long finish

Good complexity and apparent harmony

Storage and use

Store in foot in a cool place

Consume between 17-19°C

Physical and chemical analysis

Parameter	Score
Alcohol content	13.3 % vol. (20°)
pH	3,55
Total dry extract	32.3 g/dm ³

Packaging

Cardboard boxes with 6 bottles of 0.75L whit 33.0 x 23.5 x 15.8 cm

