



“Quinta de Fafide estate is located on the outskirts of São João da Pesqueira, at an altitude between 500 and 650 meters. The grapes are generally harvested in October, with the altitude allowing them to ripen without water stress.

Extremely fresh, this wine shows the freshness of the grapes. A very intense, elegant aroma where red berry and plum jam dominate, perfectly balanced with notes from ageing in french oak barrels.

Excellent tannins on the palate, with a long and lasting finish.

Serve with red meat, game, strong cheeses, spicy meat dishes.”

Rui Roboredo Madeira

QUINTA DE FAFIDE RESERVA / RED / 2019

8 months in french oak barrels. / Grape varieties: Touriga Nacional, Touriga Franca and Tinta Roriz. / Schist soils at a 550 meters altitude.

GRAPES

Touriga Nacional (50%), Touriga Franca (35%), Tinta Roriz / Tempranillo (15%).

ORIGIN

Grapes exclusively from the estate, located around São João da Pesqueira, under dry farming. Schist soil at an average altitude of 550m, with mainly exposure to East / South.

VINIFICATION

Hand-picked grapes. Full destemming and immediately crushed, the grapes are fermented by grape variety and by blends, to make a rigorous selection process which will give the better blend, very traditional, old world, reveals the art of selecting grapes per plot and the art of selecting wines to blend later. Fermentation is done in stainless steel vats of small capacity, with temperatures around 28 °C. Controlled and smooth macerations in order to get elegant and aromatic wines.

AGEING

50% of the blend aged in french oak barrels during 8 months, 50% in stainless steel vats.

TECHNICAL NOTES

RED WINE

VINTAGE
2019

APPELLATION
DOC DOURO

ALCOHOL
14%

pH 3,72

TOTAL ACIDITY
5,30 g/dm³

TOTAL SUGARS
3,0 g/dm³

ALLERGY ADVICE
Contains sulphites

EAN
560 9851 52400 7



RUI ROBOREDO MADEIRA
VINHOS DO VALE DO DOURO

tel.: +351 220 160 541 e-mail: sales@ruimadeira.pt website: www.ruimadeira.pt