

## TECEDEIRAS GRANDE RESERVA 2018

Tecedeiras Grande Reserva reflects the traditional complexity and depth of the wines from the Douro valley. A batch of grapes from the very best vineyards are the origin of this wine full of personality that we expect will age well for many years in the bottle.

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### TERROIR

The various plots that are the source for this wine are all located in the sub-region of Cima Corgo. The blend combines grapes from some old vines and plots of extremely typical varieties, such as Touriga Franca, Tinta Roriz and Touriga Nacional, planted in vineyards with different exposures and at different altitudes.

### TASTING NOTES

**Colour** Deep ruby red.

**Nose** Intense, complex and showing depth, revealing layers of rich, red fruit, notes of regional shrubs and spices.

**Palate** First impressions are smooth, followed by an eruption of full-bodied fruit. A wine that reveals its full splendour on the palate, Excellent texture,, tannins that mark their presence but are harmonious and don't overwhelm.. Very persistent finish. A truly gastronomic wine.

### IN THE CELLAR

Manual harvest and selection of bunches by hand. De-stemming and gentle pressing. Fermentation: Partly in granite "lagares" with foot treading, partly in stainless steel vats and partly in new 500L French oak barrels. Each of these types of fermentation gives the wine a particular style. After ageing for 19 months in barrels, the final blend is decided and the wine is lightly fined prior to bottling. Bottles are laid down in our cellar for one year before being released to market. All our wines are sealed with natural cork. No filtration or stabilization, meaning deposits can form with age. We recommend decanting.



Lima & Smith, Lda.

Portugal

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**Winemaker:** Rui Cunha **Viticulture:** Miguel Soares

**Alcohol:** 14,4 %/vol. - **Total Acidity:** 5,4 g/l - **pH:** 3,46 - **Total Sugar:** <0,6 g/l - **Total SO2:** 95 mg/l

Available in several formats: 0,75L, 1,5L e 3,0L.

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