



UNITED CELLARS

PORTUGAL



## *Andreza Reserva 2015*

### Vineyards

Selection of parcels with an average age between 20 and 40 years. Schist soils. Selection of Touriga Nacional (33%), Touriga Franca (33%) and Tinta Roriz (33%) grape varieties

### Production

Harvested in 22 kg boxes. Destemmed and crushed, 12 hours pre-maceration fermentation at 34°C to increase enzyme function; pre-selected yeast; alcoholic fermentation at controlled temperatures (22-24°C); light remontage (pumping over). 70% of the wine aged in second and third year French barriques for 10 months; the rest of the wine aged in stainless steel vats

### Tasting Notes

Garnet Red. Very aromatic, intense and complex, ripe fruit and vanilla notes from the aging at barrel. Very elegant and structured. Persistent, ripe fruit also in palate

### Accolades

90 – Andreza Reserva 2014 – Wine Enthusiast

**Appellation**  
DOC Douro

**Location**  
Douro

**Winery Size**  
8.5 HA

**Winemaker**  
Francisco Baptista

**Varieties**  
Touriga Nacional, Touriga Franca, Tinta Roriz

**Aging**  
70% French and American Oak Barrel for 10 meses. 30% in Stainless Steel

**Age of Vines**  
Between 20/40 Years

**Elevation**  
150-500 m

**Soil**  
Schist

**Max Yield**  
4.500 Plants/ha

**Alcohol Content**  
13.5%

**Production**  
130.000 Bottles

**Farming**  
Sustainable