

# DESAFINADO GRANDE RESERVA



## 2016

## DOC DOURO RED WINE

### GRAPE VARIETIES

Touriga Franca, Tinta Francisca and  
Tinta Barroca.

### WINEMAKING & AGEING

Fermented in stainless steel vats,  
followed by aging for 24 months in French  
oak.

### WINEMAKER

Carlos Eduardo.

### TASTING NOTES

A wine with an exuberant nose of very  
ripe fruit with hints of light toast. In the  
mouth its tannins are well involved, with a  
slight fruity sweetness, moderate acidity  
and an intense finish.

### THE REGION

It was on the valley of the Douro river that the oldest wine designation of origin in the world was born, demarcated and legislated in 1756 under the direct influence of the Marquis of Pombal. The valley, decorated with vines uniquely arranged on terraces that are giving a unique and unmistakable landscape to the region, is classified as World Heritage since 2001 by Unesco. Although particularly difficult to work with, these soils besides being excellent for the longevity of the vineyards, make true the possibility to obtain very concentrated and unique wines. The Douro region is highly influenced by microclimates arising from the irregularity of the reliefs around it. As a consequence, Douro wines are rich and fresh, full-bodied and elegant with an unparalleled profile.

### ANALYTICAL DETAILS

Alcohol Content	14,0%
Total Acidity	5,5 (+/-1)
pH	3,5 (+/-0,5)

### LOGISTICS INFORMATION

Peso Garrafa (Kg)	1,55
Bottle Weight (Kg)	5600390416853
EAN	05600390416853
ITF	3
Bottles/Case	168
Bottles/Pallet	4,65
Case Weight (Kg)	0,008
Cases/Layer	8
Layers	7
Cases/Pallet	56

Estrada Nacional 8-5 km 2,3  
2460 - 526 Maiorga, Alcobaca, Portugal  
+351 262 503 260 | geral@parras.pt | [www.parras.wine](http://www.parras.wine)

  
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WINES