



“Quinta de Fafide estate is located on the outskirts of São João da Pesqueira, at an altitude between 550 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 new American 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 / 2017

12 months in second and third use American oak barrels. /
Native Grape varieties: Tinta Roriz, Touriga Franca and Touriga Nacional. / Schist soils at a 550 meters altitude.

GRAPES

Touriga Nacional (60%), Tinta Roriz / Tempranillo (25%), Touriga Franca (15%).

ORIGIN

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

VINIFICATION

Hand-picked grapes. Reception with full destemming and immediately crushed. The grapes were fermented by grape variety with rigorous selection, so the final blend was what we wanted. This is the Old World of making wine, by selecting grapes by vineyard and lots in the winery. Fermentation in small stainless steel vats, with temperatures around 28 °C. Smooth and controlled maceration, to get elegant and aromatic wines.

AGEING

Part of the wine ages 12 months in second and third use American oak barrels.

TECHNICAL NOTES

RED WINE

VINTAGE
2017

APPELLATION
DOC DOURO

ALCOHOL
14%

pH 3,66

TOTAL ACIDITY
5,30 g/dm³

TOTAL SUGARS
1,0 g/dm³

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