



## THE PRINCE RESERVA

### *Varieties:*

A blend of Tinta Roriz 40%, Tinto Cao 30% and Touriga Nacional 30%.

### *Vintage:*

2015.

### *Appearance:*

Medium dark red.

### *Aroma:*

Cherry notes with savoury herbal notes such as dried sage.

### *Palate:*

The palate is defined by a mouth-filling savouriness and acidity, making this a fantastic food wine. It is medium-bodied with rich flavours of dark cherry, plums and spice that are very well integrated. The tannins are extremely fine-grained and linger on the finish.

### *Food pairing:*

Pair with game meats like venison, kangaroo or quail or a cheese platter with a creamy goats cheese and fresh paté.

### *Cellaring:*

Enjoy now or until 2025.

### *Winemaking notes:*

The Portuguese varieties were picked separately and fermented in our open vats with daily hand-plunging. The various batches were matured separately in large oak puncheons (predominantly French) before blending and further maturation in the same puncheons. As demonstrated by previous vintages, The Prince Reserva will develop with patient bottle ageing.

### *Specifications:*

Size: 750mL Alc/Vol: 13.8% Residual Sugar: 0g/L Titratable Acidity: 6.2g/L pH:3.81

*“This is our signature wine, reflecting our new approach of putting our established Portuguese varieties to work in a new way, where the characteristics of each variety come together to make a truly unique wine.”*

*Andrew Drumm, Winemaker*