


## TERROIR


The vineyards are planted in the sub region of Terras de Azurara, a place with Mediterranean climate and granitic soils. The vineyard was generous and provided a density of 3500 to 4000 feet per hectare, giving 5 tons of grapes per hectare.

## VITICULTURAL YEAR


The 2018 viticultural year was a year that suffered some climate changes that significantly impacted productivity. It was characterized by a cold and dry winter, a cold and rainy spring and the summer started off as cold and rainy but then became extremely hot and dry. After a late budbreak, the constant precipitation allowed a good vegetative development, which provided high quality musts, with good levels of sugar, acidity and phenolic compounds.


## HARVEST & WINEMAKING


 Pruning: Double cord, simple cordon and guyot.


 Vinification and Winemaking: Classic vinification in stainless steel vats with skin maceration for 6 days. Fermentation with controlled temperature to 28°C. Wine staged in stainless steels tanks for 24 months.


## TASTING NOTES

 Clear with brick red nuances.

 It presents delicate aroma with expression notes of ripe fruits.

 This wine should be served at a temperature between 16° a 18°C.

 It reveals a soft and pleasant body, finesse flavour and a long persistence.

 Wine with ageing potential (up to 5 years), although it's ready for immediate consumption. Store in a cool, dry place away from light.

## ANALYTICAL DATA

Alcohol Content 13,4v%

Total Acidity 5,33 g/L

Volatile Acidity 0,40 g/L

Dry Extract 27,9 g/L

Residual Sugar Level 1,0 g/L

PH 3,55

Calorific Value 88 kcal / 100 cm<sup>3</sup>

## LOGISTIC DATA

Bottle (0,75L)

Weight (Empty Bottle) 395 g

Gross Weight 7,20 kg (6 units)

Cases Euro Pal 95

Barcode EAN/ITF 5600753265586

Cork Type Neutrocork

Quantity: 5 022 bottles (0,75 L)

Winemaker Carlos Silva

