



CC
2012



ORIGIN

Type Red Wine
Classification Bairrada DOC
Harvest 2012 | **Coupage** L05/15
Production volume 2600l
Soil Clay-Limestone



GRAPES VARIETIES

50% Castelão Nacional | 50% Cabernet Sauvignon



ANALYTICAL CONTROL

Álcohol 13% vol.
Sugar 1.9 gr / dm³
Total Ac 5.0g / dm³
pH 3.33



PROCESS

Winemaking Parcelal destemming, joint fermentation in small vats using mechanical tread. Malo- lactic followed by 24 months rest, in used barrels.
Bottling 3450 bottles 75cl
Enologist Raquel Carvalho/Carlos Campolargo
EAN: 5600392561230



CHARACTERISTICS

Color: Garnet
Bouquet: Ripe fruit, with balsamic notes of licorice and sweet spices
Taste: Powerful and fresh
Final Note: Persistent and balsamic



GASTRONOMY

Ideal with red meats and cheese

Service Temperature 15 – 18°C



PRESERVATION

Storage or preservation conditions are very important if one wants to preserve the wine characteristics and guarantee a steady evolution over time. The storage place should be ventilated to prevent proliferation of fungi and guarantee suitable room temperature. Bottles should be kept in a horizontal position safe from oscillations, vibrations or unpleasant odours. The wine must furthermore be stored away from light and in a high relative humidity environment.