

CABERNET SAUVIGNON 2016



APPELLATION

Regional Lisboa

GRAPE VARIETIES

100% Cabernet Sauvignon;

TASTING NOTES

Deep ruby red and bright color. The bouquet is herbaceous, highly complex with several grassy notes are perceived and the green pepper stands out along side smoky hints. Tasting it shows wide and broad, balanced, with the confirmation of ripe green pepper and several other grassy notes. Elegant with polished tannins ends long, strong and spicy.

VINEYARDS

The grapes that origin this wine came from the vineyards of Quinta de Pancas located in Alenquer. The vineyards are spread on a chain of hills and valleys protected by "Montejunto" mountains. The soils are fine textured, neutral and clay-calcareous. The climate is Mediterranean with Atlantic influence. The Cabernet Sauvignon came from the plot 6, which is 30 years old.

2016 VINTAGE REPORT

2016 was a dry year with very little water available. Warm winter followed by a rainy Spring. Summer experienced a very dry weather with high temperatures. The combination of these factors resulted in well balanced grapes with good acidity and ripe tannins. 2016 resulted in high quality wines in Quinta de Pancas estate.

WINEMAKING

The grapes were harvested on the 6th October and followed to the winery. Here they were processed with a short cold maceration and fermented at a controlled temperature of 26 °C for 10 days with a daily regimen of "delestage" and manual pump-over. Malolactic fermentation occurred in stainless steel vats. The wine aged in French oak barrels (50% new) for 15 months followed by an extended bottle ageing.

SERVING SUGGESTIONS

Serve with game dishes, red meats, roasts. Serve between 16°C/ 18°C.

ANALYSIS

*Alcohol 14 %
Total Acidity 5,3 g/l
pH 3,69
Sugar 0,9 g/l*

Garrafa	Embalagem	Peso Garrafa	Peso Caixa	Garrafas por Palette	Caixas por Palette	Peso Palette	EAN	ITF
75CL	Caixa Madeira 3 x 75 CL	1,350 Kg	5,100kg	270	90	480	560 2166 030102	1 560 2166030109