



APPELLATION

IG Lisboa

GRAPE VARIETIES

50% Cabernet Sauvignon; 30% Alicante Bouschet; 20% Syrah

TASTING NOTES

Deep red colour with complex aroma of jam black fruits, spicy notes, cassis and tobacco. Revealing a great balance, with vibrant acidity and smooth tannins. Long and persistent after-taste confirmed by the aromatic notes.

VINEYARD

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.

2017 VINTAGE REPORT

2017 was marked by drought. After a dry winter with rainfall levels lower than usual, the spring and summer seasons experienced a dry weather with high temperatures. The combination of these factors resulted in concentrated and well balanced grapes with good acidity and ripe tannins. The harvest took place between August 28th and October 3rd.

WINEMAKING

The grapes were handled separately after a short cold maceration. Fermented at a controlled temperature of 28°C for 8 days, with a daily regimen of "delestage" and manual pumping. Malolactic fermentation was done in stainless steel vats. These wines batches matured in French oak barrels for 12 months. The final blend was prepared after a qualitative selection, confirmed by several tasting tests.

SERVING SUGGESTIONS

The perfect harmony for roasts, elaborate meat dishes and intensely flavoured cheeses. Serve between 16-18 °C.

ANALYSIS

*Alcohol 14,5%
Total Acidity 4,74 g/l
pH 3,57
Sugar 0,6 g/l*

| Bottle | Case | Bottle weight | Case weight | Bottles per pallet | Cases per Pallet | Pallet weight | EAN | ITF |
|--------|-----------------------------|---------------|-------------|--------------------|------------------|---------------|----------------|------------------|
| 75CL | Cardboard case 6 x 75 CL | 1,3 5Kg | 8,5 Kg | 528 | 88 | 760 Kg | 560 2166 30027 | 2 560 2166030024 |