



### APPELLATION

*Regional Lisboa*

### GRAPE VARIETIES

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

### TASTING NOTES

*Ruby coloured with violet hints. Intense aroma of red wild berries and blueberry. Polished tannins combined with good acidity allow this wine to persist in the mouth in a balanced and elegant way.*

### VINEYARD

*The grapes in this wine came exclusively from the vineyards of Quinta de Pancas, located in Alenquer. The vineyards are located in a chain of hills and valleys, protected by the Serra de Montejunto. Soils are fine textured neutral clay-calcareous. The climate is Mediterranean with Atlantic influence. The grapes that origin this wine, came from plots which are facing northeast with NS orientation, that implies a lower sun exposure, translating into slower maturation and fresher wines.*

### 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 28<sup>th</sup> and October 3<sup>rd</sup>.*

### WINEMAKING

*The grapes were transported to the winery and immediately processed. After total de-stemming and a very soft crushing, each variety was vinified separately. A daily regimen of 2 manual pumping sessions took place during the alcoholic fermentation in stainless steel vats at controlled temperature of 26°C. The wines aged with wood for a period of nine months.*

### SERVING SUGGESTIONS

*Pairs with meat dishes, pasta and cheese. Serve at 18°C temperature.*

### ANALYSIS

*Alcohol 14 %  
Total Acidity 5,62 g/l  
pH 3,74  
Sugars 1,1 g/l*

Bottle	Case	Bottle weight	Case weight	Bottles per pallet	Cases per Pallet	Pallet weight	EAN	ITF
75 Cl	Cardboard case 6x 75 cl	1,2 kg	7,2 kg	600	100	735 kg	5 602166 030003	1 56 02166 03000 0