



APPELLATION

Regional Lisboa

GRAPE VARIETIES

40% Cabernet Sauvignon; 40% Touriga Nacional; 20% Merlot.

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 Cabernet Sauvignon grape variety comes from plot 7 and 28, Merlot came from plots 3 and 10, Touriga Nacional from 30 and 33. These vineyards are located mostly in the higher areas of the property, resulting in grapes with higher acidity and in fresher wines.

2015 VINTAGE REPORT

2015 was extremely dry. Despite the severe winter rainfall levels were lower than usual. Spring and summer experienced a dry weather with high temperatures (above the average of previous years). The combination of these factors resulted in concentrated and well balanced grapes with good acidity and ripe tannins. The harvest began on August 26th (earlier than usual). 2015 was one of the best years ever in Quinta de Pancas.

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 28°C. The Cabernet Sauvignon and Merlot wines aged in wood barrels for a period of nine months.

SERVING SUGGESTIONS

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

ANALYSIS

*Alcohol 13,5 %
Total Acidity 5,11 g/l
pH 3,77
Sugars 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	1,2 Kg	7,2 Kg	600	100	735 kg	5 602166 030003	1 56 02166 03000 0