



APPELLATION

Regional Lisboa

GRAPE VARIETIES

45% Touriga Nacional, 35% Cabernet Sauvignon; 20% Merlot

TASTING NOTES

Ruby red color with violet hues. Fresh bouquet, hinting at black fruit with a slight woody toastiness. In the mouth it is soft yet expressive of grape varieties having strong notes on the fruity side and a slight herbaceous character.

It's polished tanins alongside the firm acidity make this a persistent, elegant and balanced wine.

VINEYARDS

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. These vineyards are located mostly in the higher areas of the property, resulting in grapes with higher acidity and in fresher wines.

2018 VINTAGE REPORT

After a dry and cold winter the following spring was cold and extremely rainy. Summer was dry with high temperatures. This conditions lead to highly concentrated with balanced and ripe tannins. Vintage started on 21st September till the 29th October 2018 (Two weeks later than usual).

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 14 %

Total Acidity 5,45 g/l

pH 3,6

Sugar 0,7 g/l

Bottle	Case	Bottle weight	Case weight	Bottles per pallet	Cases per Pallet	Pallet weight	EAN	ITF
75CL	Board Case 6 x 75 CL	1,2 Kg	7,2 Kg	600	100	735 kg	5 600 228 987036	1 56 00228987033