

Produto de Portugal



COUTADA VELHA SIGNATURE



REGION

Alentejo

CLASSIFICATION

Regional Alentejano Wine

VINTAGE

2017

VARIETIES

Aragonez (40%),
Trincadeira (40%) &
Cabernet Sauvignon (20%).

SOIL TYPE

Clay-limestone with some
granite.

TASTING NOTES

Of dark grenade color. Intense nose with spicy notes, mushrooms and truffles, black fruit and fresh stems of asparagus. When tasted is full of elegance and freshness, fine and complex. Harmonious, constant and persistent ending.

CHIEF WINEMAKER

Pedro Pereira Gonçalves

VITICULTURE

Grapes manual and mechanically harvested

VINIFICATION

- Partial crushing and total destemming.
- Pre-fermentative cold maceration and fermentation at 26°C.
- Stage of 8 months in French oak barrels.

ANALYSIS

Teor alcoólico: 13,5%
Acidez Total: 5,3g/L; pH:3,52
Açúcares Redutores: 1,4 g/L

ASSISTANT WINEMAKER

Vasco Rosa Santos

BOTTLE 0.75CL | 29 x 9 x 9cm / 1,4kg
CASE 6 BOTTLES | 30 x 27 x 18cm / 8,4kg
PALLET | 64 cases / 4 levels / 120 x 80 x 147cm / 538kg

BOTTLE EAN | 5602182390136
CASE EAN | 15602182390133
TARIFF CODE | 22042180 90