



COUTADA VELHA SIGNATURE



CLASSIFICATION
Regional Alentejano Wine

VINTAGE
2018

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

SOIL TYPE
Clay-limestone with some granite

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: 5,2g/L; pH:3,50
Açúcares Redutores: 1,2 g/L

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

ASSISTANT WINEMAKER
Vasco Rosa Santos

BOTTLE 0.75CL	30 x 8 x 8cm / 1,3kg
CASE 6 BOTTLES	30 x 27 x 18cm / 8kg
PALLET	80 cases / 5 levels / 120 x 80 x 150cm / 640kg

BOTTLE EAN	5602182390136
CASE EAN	15602182390133
TARIFF CODE	22042180 90