



COUTADA VELHA SIGNATURE



CLASSIFICATION

Regional Alentejano Wine

VINTAGE

2020

GRAPE VARIETIES

Aragonez, Trincadeira & Cabernet Sauvignon

SOIL TYPE

Clay-limestone with some granite.

VITICULTURE

Grapes manually and mechanically harvested.

VINIFICATION

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

ANALYSIS

Alcohol content: 13,5%

Total acidity: 5,3g/L; pH:3,5

Reduction sugars: 1,4 g/L

TASTING NOTE

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

CHIEF WINEMAKER

Pedro Pereira Gonçalves

WINEMAKER

Vasco Rosa Santos

BOTTLE 0.75L	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	2204218090