

Produto de Portugal



COUTADA VELHA



CLASSIFICATION
Regional Alentejano Wine

VINTAGE
2018

VARIETIES
Touriga Nacional, Aragonez & Syrah

SOIL TYPE
Clay-limestone

VITICULTURE
Grapes manual and mechanically harvested

VINIFICATION

- Destemming with minimal crushing directly to the press.
- Contact with the skins during a smooth and progressive pressing.
- Pre-fermentative clarification in order to obtain a clean wort in order to give rise to clean aromas and a very healthy fermentation.
- Fermentation in stainless steel tanks at low temperatures and aging on fine lees with constant *battonage*.

ANALYSIS
Alcoholic content: 12,5%
Total acidity: 6,3g/L; pH:3,2
Reduction sugars: 2,8 g/L

TASTING NOTES
Blend of Aragonez, Touriga Nacional, Trincadeira and Syrah that results from the selection of grapes from the cooler and with greater acidity areas. This is the wine's DNA. It presents a soft pink color, clean and well-flavored aromas of fresh fruit.

CHIEF WINEMAKER
Pedro Pereira Gonçalves

ASSISTANT WINEMAKER
Vasco Rosa Santos

BOTTLE 0.75CL | 30 x 7,5 x 7,5cm / 1.4kg
CASE 6 BOTTLES | 30 x 27 x 18cm / 8kg
PALLET | 80 cases / 5 levels / 120 x 80 x 150cm / 640kg

BOTTLE EAN | 5602182430238
CASE EAN | 15602182430235
TARIFF CODE | 22042179 10