

HERDADE BARRANCO DO VALE CASTELÃO GRANDE RESERVA 2019



Winemaker: Engº João do Ó

PACKAGING 75CL - Cardboard box of 6 units

BAR CODE: 750 ml – 5600287072063

TASTING NOTE:

COLOR: Rubi.

Single-varietal Castelão wine from vines over 20 years old, it boasts an intense ruby red color. It features notes of red and black fruit, with some smoky notes of pine needles. This fresh, youthful, and versatile wine boasts a pronounced acidity that lends it a strong personality.

WINEMAKING TECHNOLOGY: Hand-picking harvest into 12 kg boxes to preserve the grapes' full quality. Light pre-fermentation maceration for greater extraction. Fermentation at a controlled temperature of 24°C.

Aged for 12 months before bottling. Aged for 30 months in the bottle.

PRESERVATION: Bottles must be protected from sunlight without oscillating or vibrating, in a completely or partially horizontal position, with the wine in contact with the cork, in a cool place (between 10 and 15°C) and without oscillating or vibrating.

SERVICE

TEMPERATURE:

Should be served at 16-18°C

RECOMENDATIONS:

Goes well with white meats and Italian cuisine.

Type:	Red Wine
Grape Variety:	Castelão
Region	Algarve
Soils:	Clay-Sandy and Shale
Vintage:	2019
Alcohol Content:	13,5 %
Total Acidity:	4,9 g/L
Volatile Acidity:	0,6 8g/L
Residual Sugar:	0,9 g/L
pH:	3,76