



Region

Algarve / Silves

Classification

Algarve Regional Wine

Vine Area

12 hectares

Grape Variety

100% Cabernet Sauvignon

Soil Type

Clay-Limestone



VINIFICATION

Grapes were hand picked into 12 Kg boxes and selected at the sorting table. Fermentation occurred in lagars with temperature control and traditional maceration. Aged for 12 months in French oak barrels.



TASTE

Fresh and ripe, with a fruit hint of wild berries and black cherry that emerges compact and fresh, just in the foreground. Rich in its complexity with a characteristic note of the variety. Ripe peppers, accompanied by a set of spices, black chocolate, violets and tobacco leaf. The barrel is well paired, it shows a mouth with much a lot of freshness, ample with an explosion of fruit flavor. Marked by youth, soft and sweet fruit with a long and tasty finish.



BOTTLED

August 2016

PRODUCTION

3300 Bottles



ANALYSIS

Alcohol Content: 15.5%

Total Acidity: 5.8 g/l in tartaric acid

pH: 3.56

