



**Region**  
Algarve / Silves

**Classification**  
Algarve Regional Wine

**Vine Area**  
12 hectares

**Grape Variety**  
100% Sousão

**Soil Type**  
Clay-Limestone



## VINIFICATION

Grapes harvested at 24th September, handpicked into 12 Kg boxes and selected at the sorting table. Fermentation occurred in lagar with temperature control and traditional maceration. Aged for 14 months in French oak barrels.



## TASTE

Remarkable aroma, full of freshness. Fruity notes of blueberries and wild berries, high in acidity. Aroma of violets and slight caramel, in an enveloping set. Wide mouth with very firm structure. Explosion of flavor with fruit very striking, well balanced and harmonious. The end is long and persistent in an energetic set. Well suited for ageing in bottle.



**BOTTLED**  
November 2017

**PRODUCTION**  
2100 Bottles



**ANALYSIS**  
Alcohol Content: 13.2%  
Total Acidity: 7.1 g/l in tartaric acid  
pH: 3.3

