

# QUINTA DA CASABOA Red 2015

Vinho Regional Lisboa

The vineyards are planted in basalt based clay and limestone soils in Runa, Lisbon region. The climate is Atlantic, which helps produce fresher and more mineral wines. All viticulture is done under the Integrated Production Certification, guaranteeing the most sustainable practices throughout all processes.



## TASTING NOTES

Shows a deep rubi color. The nose shows balsamic notes with vanilla and fruit. The tannins are smooth and the mouth is rounded.

## VINIFICATION

Harvest by mid-September. Fermentation in concrete tanks with epoxy and cold temperature control for 10-12 days with maceration afterwards.

## FOOD PAIRINGS

Perfect to pair with dishes of meat, game or cheese and charcuterie.

## INDIGENOUS GRAPE VARIETIES

60% Touriga Nacional, 30% Tinta Roriz and 10% Alicante Bouschet.

## CHEMICAL ANALYSIS

**Alcohol:** 14,5 %

**pH:** 3,70

**Total Acidity:** 6,0 g/L

**WINEMAKER** Joaquim Roque

**PRODUCTION** 20 000 Bottles