



Новое название

Castelão



История: Бла-бла-бла.

Регион: Ещё бла-бла

Classification: Regional Wine of the Setúbal Peninsula

Name: Vale dos Barris Castelão

Grape varieties: Castelão

Alcohol content: 14%

Vinification:

Ferments in stainless steel vats with automatic reassembling, and controlled temperature, following a prolonged pelicular maceration. Aged in French and American oak barrels during 4 months.

Serving:

Recommended drinking temperature: 16-18°C
Goes well with all grilled meat, game and cured sheep cheese dishes.
Estimated longevity of around 5 years.

Tasting note:

Presents an intense gamet colour, an aroma of ripe berries, jam, complexed with notes of new wood. The soft flavour, with good structure and velvety tannins, ends with a prolonged aftertaste with hints of vanilla, coffee and a few notes of chocolate.

Analysis: Alc. Cont. 13,5% vol | pH: 3.6 |
Total Ac.: 5.2 g/l

Capacities: Box of 6 bottles x 75cl