

CONFIDENCIAL



Reserva 2014

VINTAGE

2014

APPELLATION

Vinho Regional Lisboa, Red Wine

GRAPES

More than 10 confidential varieties!

VITICULTURE

Density of 4.200 Plants/ha. Clay and limestone soils

VINTAGE

End of August until the middle of October

VINIFICATION

Pressing after total destemming. Fermentation in 26.500 litres vats, with programmable pumping over system and temperature control at 28. ° C - 30. ° C. Skin contact maceration and (submerged) cap for 28 days. Six months of partial ageing in 250 litres barriques of French and Portuguese oak.

WINE ANALYSIS

Total Acidity: 5,8 g/l / pH: 3,62

COLOR

Dark Ruby

TASTING NOTES

This wine shows great diversity of complex aromas, such as red fruits and vanilla. Medium body in the mouth, it reveals again sensations of red fruit, harmoniously integrated with wood notes and fine tannins provided by ageing in 250 litres oak barriques. In the aftertaste, develops smooth and rich flavours, some acidity and complexity, overcoming ripe fruit, chocolate and wood notes. Its dryness and persistence, combined with its fine elegant tannins, put in evidence its great gastronomic and evolution potencial. A wine to keep.

ACCOLADES

92 pts. *Wine Enthusiast*, Editors' Choice