

# CASA DO CANTO

## Casa do Canto Baga Bairrada Clássico Tinto 2017

**Denomination:** D.O.C.

**Region:** Bairrada

**Grape varieties:** 100% Baga

**Wine type:** Red

**Harvest year:** 2017

**Optional mention:** Bairrada Clássico

**Quantity produced:** 960 Bottles

**Capacity:** 750 ml

**Winemaker:** Pedro Guilherme Andrade.

**Appearance:** Crystalline

**Colour:** Garnet

**Aroma:** Intense aroma, with a predominance of resinous notes and pine needles. Red fruit jelly with hints of toast and spices.

**Taste:** Complex, structured, harmonious and excellent mouth volume with distinct persistence

**Winemaking:** Total destemming, pre-fermentation pellicular maceration, prolonged alcoholic fermentation at 26°C

**Maturation:** 12 months in French oak barrels and a minimum aging period of 24 months after bottling.

**Wine longevity:** 25 to 30 years.

**Food pairing:** Excellent accompaniment for spicy white and red meat, game and well-structured cheeses.

**Consumption temperature:** 18°C

**Storage:** Horizontal position to preserve its characteristics

### ANALYSES:

Alcohol: 14,5% Vol.

pH: 3,55

Total acidity: 5,6 g/L

Residual sugar: <0,43 g/L

