

# CASA DO CANTO

## Casa do Canto Reserva Tinto 2018 Magnum

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

**Region:** Bairrada

**Grape Varieties:** 60% Baga + 30% Touriga nacional +  
10% Merlot.

**Wine type:** Red

**Harvest year:** 2018

**Optional mention:** Reserva

**Quantity produced:** 752 bottles

**Capacity:** 1500 ml

**Winemaker:** Enologiaplus

**Appearance:** Clear

**Colour:** Intense granet

**Aroma:** Complex and elegant, it presents nobility due to the long months of ageing in barrels and bottles.

**Taste:** Fruity, elegant and excellent volume in the mouth with distinct persistence.

**Winemaking:** Crushing with total destemming, smooth and prolonged pellicular maceration. Alcoholic fermentation at 28°C.

**Maturation:** Ageing for 12 months in french oak barrels and 12 months in bottle.

**Wine longevity:** >10 years

**Food pairing:** Excellent accompaniment to grilled or stewed red meat, game and matured cheeses

**Consumption temperature:** Serve at 18°C

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

### ANALYSES

Alcohol: 13,5 % Vol.

pH: 3,6

Total acidity: 5,7 g/L

Residual sugar: < 0,43 g/L

