

CASA DO CANTO

Casa do Canto Reserva Tinto 2019 Magnum

Denomination: D.O.C.

Region: Bairrada

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

Wine type: Red

Harvest year: 2019

Optional mention: Reserva

Quantity produced: 504 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: 5,5 g/L

Residual sugar: < 1,5 g/L

Energy: 100cm³ (330kJ/80Kcal.)

