

CASA DO CANTO

Casa do Canto Grande Reserva Tinto 2018 Magnum

Denomination: D.O.C.

Region: Bairrada

Grape varieties: 80% Baga+ 20% Touriga Nacional.

Wine type: Red

Harvest year: 2018

Optional mention: Grande Reserva

Quantity produced: 190 bottles

Capacity: 1500 ml

Winemaker: Enologiaplus.

Appearance: Clear

Colour: Intense garnet colour with light violet tones.

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

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

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 for grilled or stewed red meats, game and cured cheese.

Consumption temperature: Serve at 18°C

Storage: Horizontal position to preserve its characteristics

ANALYSES:

Alcohol: 14 % Vol.

pH: 3,6

Total acidity: 5,5 g/L

Residual sugar: 2,1 g/L

