

# CASA DO CANTO

## Casa do Canto Colheita Seleccionada Tinto 2023

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

**Region:** Bairrada

**Grape varieties:** 40% Baga + 30% Touriga Nacional +  
30% Syrah.

**Wine type:** Red

**Harvest year:** 2023

**Optional mention:** Colheita Seleccionada

**Quantity produced:** 56.000 bottles

**Capacity:** 750 ml

**Winemaker:** Pedro Guilherme Andrade

**Appearance:** Crystalline

**Colour:** Intense garnet colour.

**Aroma:** Floral aroma, with notes of red fruits, elegant and attractive.

**Taste:** Fruity, soft and harmonious. With distinct persistence, reveals complexity and great gastronomic aptitude.

**Winemaking:** Total destemming, smooth and prolonged pellicular maceration, with alcoholic fermentation at 28°C.

**Maturation:** Ageing for 6 months in french oak barrels and 6 months of bottle maturation.

**Wine longevity:** 5 a 7 years.

**Food pairing:** Excelente accompaniment for dishes based on grilled red meat or with sauces, game and well structured cheeses.

**Consumption temperature:** 18°C

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

### ANALYSES

Alcohol: 13 % Vol.

pH: 3,57

Total acidity: 5,31 g/L

Residual sugar: 2,1 g/L

Energy: 100cm<sup>3</sup> (327kJ/78Kcal.)

