

Wine

Vinho Tinto Grande Reserva Casa de Saima 2015
Wine Brand: Casa de Saima
Designation of Origin: Bairrada
Producer: Graça Maria da Silva Miranda

Regional factors

Climate: Mediterranean
Soil: Limestone
Grape Varieties: Berry

Viticulture

Plantation Type: Density of 3000 feet per hectare
Pruning Type: Double guyot
Driving Type: Ascending Vertical Monoplane
Yield per hectare: 3 tons of grapes

Winemaking

Type: Classic winemaking in winepress
Fermentation: In tanning for 6 to 7 days with 20% stalk.

Internship

24 months in classic vat

Chemical analysis

Alcohol content: 13% vol.
Volatile acidity: 0.52 g / dm³
Total acidity: 6.4 g / dm³
Dry extract: 33.9 g / dm³

Organoleptic test

Appearance: Clear
Color: Opaque Ruby with good concentration
Hue: Has some purple hints
Aroma: Vinous and elegant, with notes of ripe fruits a good vegetable and balsamic.

Tasting note

Good structure with density, with extreme finesse tannins presents elegant with long and authentic finish according to its tradition that marks the timelessness of this wine.

When to drink

Wine that is ready to drink however can and should be stored indefinitely as long as it is well packaged.

Winemaker

Paulo Nunes

