

Wine

Red Wine Reserve Casa de Saima 2016

Wine Brand: Casa de Saima

Designation of Origin: D.O.C. Bairrada

Producer: Graça Maria da Silva Miranda

Regional factors

Climate: Mediterranean

Soil: Limestone

Grape Varieties: Berry, Touriga-Nacional

Viticulture

Plantation Type: Density of 3500 feet per hectare

Pruning Type: Double Guyot

Driving Type: Ascending Vertical Monoplane

Yield per hectare: 6 tons of grapes

Winemaking

Classic winemaking in winepress

Fermentation: With controlled temperature up to 28 ° c for 6 to 7 days

Internship

12 months in classic vat

Chemical analysis

Alcohol content: 13% vol.

Volatile acidity: 0.52 g / dm³

Total acidity: 6.2 g / dm³

Dry Extract: 30.7 g / dm³

Reducing Sugars: 1.7g / l

Organoleptic Test

Clear aspect

Color: Opaque Ruby with Violet Reflections

Tint: Has some purple hints

Aroma: Vinous and elegant, matching notes of ripe red fruits and spices.

Tasting note

Soft and velvety, it is elegant with a long and authentic finish according to its tradition.

When to drink

Wine that comes ready to drink however can be stored for over 10 years

Winemaker

Paulo Nunes

