

Wine

Red Wine Pinot Noir 2017

Wine Brand: Casa de Saima

Designation of Origin: D.O.C. Bairrada

Producer: Graça Maria da Silva Miranda

Regional factors

Climate: Mediterranean with Atlantic influence

Soil: Chalky clay

Grapes: Pinot Noir

Viticulture

Plantation density: 3000 vines per hectare

Pruning: Bush vines

Yield: 3 tons per Ha

Winemaking

Method: Traditional treading of grapes and fermentation in open lagares (stone troughs) during 2/3 weeks

Fermentation: Temperature controlled at around 26° C, until dry.

Chemical analysis

Alcohol: 12.5 % vol.

Volatile Acidity: 0.48g/l

Total acidity: 5.76 g/l

Total sugars: 2.6 g/l



Tasting note

We made this wine from Pinot Noir grapes grown on our estate at the heart of the Bairrada region. After a very soft extraction during fermentation, we opted for ageing in stainless steel so as to respect the natural delicacy and expressiveness of this variety in this unique terroir.

When to drink

This wine is ready to drink now but can be kept for an indefinite period under appropriate conditions.

Winemaker

Paulo Nunes