



## FALUA DUAS CASTAS RED 2018

DENOMINATION	Regional Tejo
TYPE	Red
GRAPE VARIETIES	Cabernet Sauvignon, Aragonez
REGION	Tejo
SOIL	Sandy
HARVEST	By hand to small cases of 15 Kg
VINIFICATION	After a pre-fermentative maceration, fermentation takes place in stainless steel tanks, with temperature control.
ALCOHOL	13.5% vol.
TOTAL ACIDITY	5,5 g/l
RESIDUAL SUGARS	<4 g/l
TASTING NOTES	Deep ruby red vibrant colour. A full bodied wine packed with blackcurrant, capsicum, plum and a hint of cedar and spice. A ripe juicy attack is followed by lush soft tannins and an abundance of rich ripe fruit. A balanced wine with a finish of ripe red fruits that lingers for some time.
PAIRINGS	Well suited with roasted red meats, game meat, sausages and cheeses.