



FALUA UNOAKED UNDATED

CLASSIFICAÇÃO Vinho Regional Tejo

TIPO Red

CASTAS Cabernet Sauvignon - 2016, 2017 e 2018 Harvest

REGIÃO Tejo

TIPO DE SOLO Sandy and Pebble Stone

VINDIMA By hand in 15 Kg cases

VINIFICAÇÃO Immediately after harvest, the grapes are cooled to 5°C and kept at this temperature for 24 hours. Subsequently, they are de-stemmed and gently crushed, followed by pre-fermentation maceration at 10/12°C. Alcoholic fermentation takes place at controlled temperature, in small stainless steel vats, with prolonged maceration.

ÁLCOOL 14.5% vol.

ACIDEZ TOTAL 5.5 g/l

AÇÚCARES REDUTORES <3 g/l

NOTAS DE PROVA

Intense and bright color. Powerful but very elegant aromas, predominantly black fruit, such as cherry and blueberry with black pepper and some tobacco notes. Robust and complex structure defining the strong personality of this wine. With terroir enhancing the optimal maturation of the variety, we find in this wine firm but high-quality tannins, which, combined with good acidity, give it a high aging potential. Persistent, one can feel, at the end reminiscent aromas of eucalyptus leaves and a slight aroma of green pepper.

ACOMPANHAMENTO

Pairs beautifully with red meat, game, cod dishes, cheese and dried sausage.

