



## Casa do Sobrado

VINHO TINTO | VIN ROUGE | RED WINE

**Denomination** Douro D.O.C.

**Type** Reserve Red

**Varieties** 50% Tinta Roriz, 40% Touriga Nacional, 10% Touriga Franca

### Winemaking

It took place at the end of September, with fermentation separated by variety at a temperature of 28°C for 10 days. This was followed by aging for 12 months in new French and American oak barrels. and subsequent aging for 12 months in bottle.

### Test results

Ruby colored wine, with an intense and complex aroma, where red and ripe fruits predominate and black fruits marked by chocolate and vanilla notes. In the mouth it reveals good volume, good acidity integrated with good quality tannins. Long and complex aftertaste.

### Additional information

CASA DO SOBRADO RESERVA can be consumed immediately, but it has aging potential from 5 to 10 years. It is the ideal accompaniment to meat dishes and intense flavors such as game and goat. It should be served between 14°C and 16°C.

### Physical-Chemical Characteristics

**Alcohol Content** 14% Vol.

**Total Acidity** 5,3 g/L Tartaric Acid

**Residual Sugars** 3,7 g/L

### Packaging

6 bottle box x 750mL

### Weight

8,010 Kg

### Groupage

Europallet with 96 boxes (12 x 8)

### EAN Code

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