



## Casa do Sobrado

VINHO TINTO | VIN ROUGE | RED WINE

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

**Type** Red

**Varieties** 50% Touriga Franca, 20% Tinta Roriz, 20% Touriga Nacional, 10% Tinta Barroca

### Winemaking

It takes place between the first and second week of September, in stainless steel fermentation vats, at a controlled temperature of 28°C for 10 days. All varieties are fermented separately.

### Test results

Strong and intense ruby. On the nose it is young, with notes of red fruit and black currant. In the mouth it is full-bodied but very smooth.

### Additional information

CASA DO SOBRADO is the ideal wine to live together uncommitted and without worries, very versatile goes well with various foods but we recommend traditional Portuguese dishes.

### Physical-Chemical Characteristics

**Alcohol Content** 13,5% Vol.

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

**Residual Sugars** < 3 g/L

### Packaging

6 bottle box x 750mL

### Groupage

Europallet with 100 boxes(25 x 4)

### Weight

7,335 Kg

### EAN Code

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