



Vinhas Velhas Red 2007

Description:

Grown with Baga grape planted in chalky-clay soils in vines with an average age of 40 years-old.

At the end of August was made a first harvest to the production of Sparkling Wine (“Espumante”) from the same grapes, of about 2/3, to increase the concentration and anticipate the maturation of the grapes left in the vine to harvest in the end of September to produce this Vinhas Velhas.

Vinified in stainless steel vats during 10 days, it was matured in used casks (650l of capacity) during 12 months.

To be dished up with gamey meats as well as other red meat dishes. It will last more than 15 years.

Analysis:

Alcohol: 12,9%

Total sugar: 2,7gr/L

Total acidity: 5,5gr/L

Total sulphur: 53mg/dm³

