

CASA PORTUGUESA

Casa Portuguesa red is a toast to the unique quality and character of Portuguese wines.

Vintage Information

TYPE OF WINE: Red

VINTAGE: 2019

GRAPES: Castelão (81%) | Trincadeira (19%)

TYPE OF SOIL: Sandy

WINEMAKER: Winemakers team of José Maria da Fonseca

VINIFICATION: Skin maceration at 28°C

AGEING: None

BOTTLING: March 2020

PRODUCTION: 9 000 liters

AVAILABLE BOTTLES: 750 ml

STORAGE: The bottles should be laid down at a temperature of 12°C and humidity of 60%

SHELF LIFE: Drink while young.

SERVING SUGGESTIONS: Serve at a temperature of 14°C with white meat.

ANALYSES: 13% Alcohol | 5,1 g/l Total Acidity | 3.3 pH | less than 7,8 g/l Residual Sugar

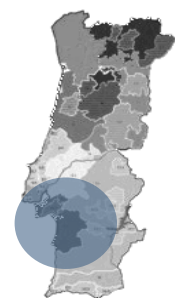
Tasting Notes

COLOR: Red

AROMA: Red fruits and spices

PALATE: Fresh, soft but present tannins.

FINISH: Medium



CLASSIFICATION:

Regional Wine

REGION:

Setúbal Peninsula