

Casa de Sabicos

— family Estates —



CASA DE SABICOS RESERVA | 2018

Region: Alentejo

Sub-Region: Reguengos

Climate: Mediterranean

Soils: Red chalky and granitic

Grapes: Trincadeira (35%), Aragonez (35%), Alicante Bouschet (15%) and Cabernet Sauvignon (15%)

Harvest: During the night.

Wine making: Following a night harvest, the grapes are jointly fermented in conic steel vats with temperature control and long maceration.

Ageing time: 12 months in new French oak barrels followed by a period in the bottle in chamber with temperature control.

Oenology: Joaquim Madeira

Technical information:

Alcohol level: 14% Vol.

Total acidity: 5,6 g/dm³

pH: 3,50

Tasting notes:

Colour: Deep garnet

Aroma: Complex, fresh, red fruits and spices; tannins of the wine in harmony with the oak.

Taste: Velvet, full-bodied, warm; light notes of oak in good balance with the spices felt in the nose. Remarkably long, persistent finish.