

Casa de Sabicos

Family Estates



CASA DE SABICOS

RESERVA | 2020

Region: Alentejo

Sub-Region: Redondo

Climate: Mediterranean

Soils: Granitic

Grapes: Field blend of Trincadeira, Aragonez, Alicante Bouschet and Cabernet Sauvignon

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: Initial ageing in steel vats, followed by 9 months in French oak barrels, followed by an additional period in the bottle in chamber with temperature control.

Oenology: Paulo A. Silva

Technical information:

Alcohol level: 14% Vol.

Total acidity: 5,4 g/dm³

pH: 3,57

Tasting notes:

Colour: Intense garnet

Aroma: Red fruits with notes of fresh truffles and light caramel hints.

Taste: Velvet, full-bodied, good structure. Long and persistent finish.