

Casa de Sabicos

Family Estates



AVÓ SABICA

RED | 2013

Region: Alentejo

Sub-Region: Reguengos

Climate: Mediterranean

Soils: Granitic

Grapes: Trincadeira, Aragonez and Alicante Bouschet

Harvest: Manual with bunch selection

Wine making: Conic steel vats with temperature control with a pre and a post maceration period.

Ageing time: 14 months in new french oak barrels and minimum 3 years in the bottle under temperature control

Oenology: Joaquim Madeira

Technical information:

Alcohol level: 15% Vol.

Total acidity: 5,9 g/dm³

pH: 3,58

Tasting notes:

Colour: Very intense garnet

Aroma: Very ripe dark fruit in perfect harmony with the aromas of the oak barrels where it aged. Complex aromatic balance with notes of spices and dark chocolate in a mighty, distinctive ensemble.

Taste: Smooth, full-bodied, warm balance with evident presence of ripe dark fruits perfectly balanced with the barrels' toast. Still young, despite its age, with the tannins and acidity still very present. Remarkably persistent finish, marked by complexity and balance, with notes of oak, bark chocolate and spices.

Important remark:

This wine should be decanted before being drunk.

Ideal temperature: 18° C to 20°C