

Casa de Sabicos

Family Estates



CASA DE SABICOS RED | 2019

Region: Alentejo

Sub-Region: Reguengos

Climate: Mediterranean

Soils Granitic

Grapes: Aragonez (40%), Trincadeira (40%) and Alicante Bouschet (20%)

Harvest: During the night.

Wine making: The grapes are jointly fermented in steel vats with temperature control.

Ageing: 6 months in French oak barrels.

Oenology: Joaquim Madeira

Technical information:

Alcohol level: 14% Vol.

Total acidity: 5,9 g/dm³

pH: 3,45

Tasting notes:

Colour: Garnet

Aroma: Very fruity, aromatic complexity

Taste: Bodied, elegant. Notes of ripe red fruits well balanced with the oak in a complex and involving blend. Long and very persistent finish.