

# Casa de Sabicos

Family Estates



## JOAQUIM MADEIRA RED | 2011

**Region:** Alentejo

**Sub-Region:** Reguengos

**Climate:** Mediterranean

**Soils:** Red chalky

**Grapes:** 14 traditional grapes, the way the wines used to be made in the sixties.

**Wine making:** Steel vats under temperature control. Pre and post fermentation maceration period.

**Ageing time:** 15 months in Portuguese oak barrels.

**Oenology:** Joaquim Madeira

### Technical information:

Alcohol level: 15,5% Vol.

Total acidity: 5,4 g/dm<sup>3</sup>

pH: 3,74

### Tasting notes:

**Colour:** Deeply intense garnet

**Aroma:** Complexity, mixture of jammy fruit, raisins, ripe wild berries, scents of Portuguese oak..

**Taste:** Very soft, fruity, good balance. The raisins and the jams in a perfect flavour that remains in the long, persistent finish, together with an excellent acidity.

### Important remark:

This wine should be decanted.

Ideal temperature: 18° C to 22°C