

QUINTA DO CARDO

VINHAS DE ALTITUDE / 750 M.

QUINTA DO CARDO SÍRIA 2016



APPELLATION

DOC Beira Interior

GRAPE VARIETIES

100% Síria

TASTING NOTES

Bright lemon green coloured with floral and fruity aroma, green apple and citrus notes evoking grapefruit, orange and lime. Nuances of smoked graphite and flint reflecting soil minerality. Buttery in the mouth with a long and fresh after-taste, confirming the notes of fruit and flowers.

VINEYARD

The vineyards are located at an average altitude of 750 meters, in the middle of the Iberian plateau, sheltered by a chain of mountains (Marofo and Castelo Rodrigo). The soils have a granitic nature, with a schist component. The marked continental climate combines cold winters with hot, dry summers, with daily temperature fluctuations up to 20°C. This combination of factors results in wines with great aromatic exuberance and plenty of freshness.

2016 VINTAGE REPORT

There has been a very favorable climate in 2016 (sun, heat and low humidity) which allowed a homogenous vegetative growth. The rains that have fallen in February and March came to replenish water reserves in the soil, which allowed a balanced budburst in early spring. The vineyards remained hydrated during the ripening period resulting in high quality grapes.

WINEMAKING

Grapes were hand picked manually and quickly transported to the winery in small 20kg cases, where they were pressed whole without de-stemming for about 4-5 hours in order to get a richer and fresher must. Fermentation took place at a controlled temperature of 14°C for 4 weeks. After fermentation, the wine aged on lees, with a weekly "battonage" until bottling.

SERVING SUGGESTIONS

Perfect match with fish dishes, seafood and salads. Serve at 8 °C.

ANALYSIS

Alcohol 13%

Total Acidity 5,95 g/l

pH 3,22

Sugar 1,1 g/l



Bottle	Case	Bottle weight	Case weight	Bottles per pallet	Cases per Pallet	Pallet weight	EAN	ITF
75CL	Cardboard Case 6 x 75 CL	1,2 kg	7,5 kg	570	95	713 kg	560 2426 100 712	1 560 2426 100 719