

QUINTA DO CARDO

VINHAS DE ALTITUDE / 750 M.

QUINTA DO CARDO

Síria Reserva 2015



APPELLATION

DOC Beira Interior

GRAPE VARIETIES

100% Síria

TASTING NOTES

Green lemon coloured. In the nose it brings out the granite terroir, with its strong mineral character (flint and graphite), aromas of grapefruit and flowers. On the palate it is unctuous with great freshness and a long after-taste.

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 (Marofa and Castelo Rodrigo mountains). The soils are of a granitic nature, with a schist component. The 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.

2015 VINTAGE REPORT

Winter in Beira Interior was harsh, long and with a fairly high rainfall. Springtime was almost non-existent and summer was quite hot. At the end of the season, the grapes showed up in excellent health and maturation status. In September the lack of rain and excess heat provided the ideal conditions for harvest, which started on September 8 (earlier than usual).

WINEMAKING

Fresh grapes were handpicked to 15 kg boxes and quickly transported to the winery. There, they were pressed whole (with stems) during 3 hours in order to obtain rich musts, with great freshness. Fermentation occurred at a controlled temperature (14°C) for 4 weeks in 228 liter French oak barrels (50% new) where it aged for 10 months with two weeks basis "battonage". Only 7.462 bottles were produced

SERVING SUGGESTIONS

Perfect match with fish dishes, seafood, white meat and salads. Serve at 11 °C.

ANALYSIS

Alcohol 13,5%
Total Acidity 5,71 g/l
pH 3,17
Sugar 1,86 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	1,35 kg	8,4 kg	570	91	748 kg	560 2426 102815	1 560 2426 102812