

QUINTA DO CARDO

VINHAS DE ALTITUDE / 750 M.

QUINTA DO CARDO Caladoc Rosé 2016



APPELLATION

DOC Beira Interior

GRAPE VARIETIES

100% Caladoc

TASTING NOTES

Salmon coloured. Elegant and mineral aroma with notes of currant, dried roses and eucalyptus. In the mouth it shows great texture and complexity.

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). 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

This wine was made from Caladoc variety (a cross of Grenache with Malbec), planted in "Vinha da Encosta", an experimental plot. The grapes were hand picked and transported to the winery where they were pressed for 3 hours. Fermentation started at a controlled temperature and about one third of the wine ended the fermentation in French oak barrels where it aged for 10 months, with "batonnage". Only 2 666 bottles were produced.

SERVING SUGGESTIONS

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

ANALYSIS

Alcohol 13%
Total Acidity 6,27 g/l
pH 3,11
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	1,35 kg	8,4 kg	570	91	748 kg	560 2426 103 102	1 560 2426 103109