

# QUINTA DO CARDO

VINHAS DE ALTITUDE 750 M.

## QUINTA DO CARDO RED WINE 2017



### APPELLATION

*DOC Beira Interior*

### GRAPE VARIETIES

*40% Touriga Nacional; 40% Tinta Roriz; 20% Touriga Franca*

### TASTING NOTES

*Ruby coloured with violet hues, this wine shows a complex aroma with notes of black fruits, cherry and chocolate with balsamic hints. The palate is dense with live but delicate tannins. A lively acidity adding freshness and longevity.*

### 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.*

### WINEMAKING

*The grapes were hand picked to 12 kg boxes, and endured a careful selection. After total de-stemming, a 4 day pre-fermentation maceration of whole grapes was done. Fermentation took place in stainless steel vats, at a controlled temperature of 24-26 °C. The malolactic fermentation occurred in stainless steel vats and before springtime the wines were transferred to French oak barrels. These batches aged in old barrels (2nd-3rd year) for 9 months.*

### SERVING SUGGESTIONS

*The perfect harmony for meat, pasta and cheese. Serve at 18 °C.*

### ANALYSIS

*Alcohol 13,5 %  
Total Acidity 5,05 g/l  
pH 3,75  
Sugar 1,0 g/l*

Bottle	Case	Bottle weight	Case weight	Bottles per pallet	Cases per Pallet	Pallet weight	EAN	ITF
75CL	BoardCase 6 x 75 CL	1,2 kg	7,5kg	570	95	713 kg	560 2426 100 729	1 560 2426 100726