

Primeiras Gotas

Red Wine 100% Castelão 2021



GARDUNHASUL



TECHNICAL DATA

TECHNOLOGY:

100% Castelão - Total light crush to Lagar, Foot Trodden and free run juice racking after 12 days of skin contact. Spontaneous fermentation, without temperature control. Bottled after natural clarification, resulting from the natural cold of winter - unfiltered and unfined.

ANALITYCS:

Alcohol: 12.2% vol.

Total Acidity: 5.8 g/l

Volatile Acidity: 0.75 g/l

Residual Sugars: 2.5 g/l

TASTING NOTES:

Light Ruby colour, typical of the grape variety. Intense fresh fruit aromas, with distinct notes of black ripped cherries, candy and hints of mint. In the mouth a dry medium-light elegant body is revealed, with some structure, result of light and mellow tannins. Fruity aromas are revelled in a medium balanced acidity.

PARINGS:

Young wine made for meals such as white meats, medium fat fishes, soft cheeses and robust salads. Should be served lightly refreshed - 16° to 18°C.

PRODUCTION:

1300 Bottles

ENOLOGY:

André Duque Lourenço

GARDUNHA SUL, UNIPessoal LDA | NIF: 516359630

Quinta da Teixugueira, Caminho do Bartonco

6230-788 VALE DE PRAZERES - Portugal

adlourenco@gmail.com | +351 962 890 833