

1808

Field Blend Beira Interior

RED 2018 · BEIRA INTERIOR DOC · ORGANIC · VEGAN

Castas tradicionais da Beira Interior (vinha velha)

Tasting Notes

COLOUR

Deep red

NOSE

Notes of plum, vegetable, balsamic and cereal aromas

PALATE

Complex with plum, pencil shavings and balsamic notes. Firm and full-bodied structure

FOOD PAIRING

Pata negra ham, cured cheese, game stew and sausages

SERVING

18° · Ageing: 40 years (2022–2062)



Winemaker Notes

FIRST YEAR OF PRODUCTION

2018

THE VINEYARD

155km from atlantic coast at 690m de altitude. Orientation E-W. Vineyard A. 80 years/4 tons Vineyard B. 10 years/6 tons.

TRAINING SYSTEM

Unilateral cord

CLIMATE & SOIL

High plain at altitude, with wide temperature swings — very hot in summer, wind and snow in winter; granite soil with some quartz.

HARVEST

3rd and 4rd week of September, 100% hand harvested.

WINEMAKING

The grapes are partially des-stemmed and crushed directly for an open top, 3 days of cold maceration: 12 alcoholic fermentation without temperature control, soft steps twice a day; 1 from "cuvasion"; malolactic fermentation in new French oak barrels.

AGEING

36 months in French oak

ALCOHOL		TOTAL ACIDITY		VOLATILE ACIDITY		RESIDUAL SUGAR		PH		SO2 F/T	
14%		5,1 g/L		0,5 g/L		0,6 g/L		3,58		18/95 mg/L	
BOTTLE	Bordalesa Hermes Extra Premium	MAX Ø	86,3 mm	BOTTLES/CASE	3	BOTTLES/PALLET	363	CLOSURE	Natural cork	CASES/PALLET	121 cxs
VOLUME	750 ml	CASE WEIGHT	7,1 kg	PALLET WEIGHT	900 kg	PALLET DIM.	Euro 1200x800x1800 mm				
BOTTLE EAN	5600816901796	CASE DIM.	323x223x150 mm								
BOTTLE WEIGHT	1020 g	CASES/LAYER	11								
HEIGHT	312,3 mm	LAYERS/PALLET	11								