

Monte Cascas

Vinha das Lameiras

RED 2015 · DOURO DOC

Vinhas velhas — mistura de castas tradicionais do Douro

Tasting Notes

COLOUR

Deep purple red

NOSE

Look for blackberries, balsamic and herbal notes, oak and cereals

PALATE

Complex with blackberries, graphite and balsamic notes with structure by layered tannins. Full body

FOOD PAIRING

Dry cured ham Pata Negra, Manchego cheese, stew, smoked sausages

SERVING

18° · Ageing: 20 years (2017–2037)



Winemaker Notes

FIRST YEAR OF PRODUCTION

2009

THE VINEYARD

Vineyard 115 km from atlantic coast at 110m of altitude — Torto Valley — with 96 years/1 ton. 9,260 plants per hectare, orientation: dry stone-walled terraces, NW-SE.

TRAINING SYSTEM

Traditional bush "em taça"

CLIMATE & SOIL

Mountainous continental with hot and dry summers. Schist stony soil.

HARVEST

3rd week of September, 100% hand harvested.

WINEMAKING

The grapes are partially destemmed (30% stems) and crushed directly to an open top vat "lagar", 3 days soak, 12 days alcoholic fermentation without temperature control, gentle push down twice a day, 1 month cuvaizon, malolactic fermentation in french oak.

AGEING

24 months in new french oak barrels

ALCOHOL		TOTAL ACIDITY		VOLATILE ACIDITY		RESIDUAL SUGAR		PH		SO2 F/T	
15%		6,3 g/L		0,9 g/L		0,60 g/L		3,47		15/78 mg/L	
BOTTLE	Bordalesa Premiere			HEIGHT	329,5 mm		LAYERS/PALLET	9			
CLOSURE	Natural cork			MAX Ø	78,1 mm		BOTTLES/PALLET	270			
VOLUME	750 ml			BOTTLES/CASE	3		CASES/PALLET	90 cxs			
BOTTLE EAN	5600292865377			CASE WEIGHT	4,4 kg		PALLET WEIGHT	828 kg			
CASE EAN	35600292865378			CASE DIM.	355x280x100 mm		PALLET DIM.	Euro 1200x800x1800 mm			
BOTTLE WEIGHT	700 g			CASES/LAYER	10						