

Cabo da Roca

Guardião dos Oceanos Tinto

RED 2024 · LISBOA IGP

40% Aragonez, 40% Castelão & 20% Syrah

Tasting Notes

COLOUR

Red

NOSE

Notes of spices and red fruit, black pepper.

PALATE

Balanced, medium-bodied, persistent finish.

FOOD PAIRING

Tapas, soft cheeses, grilled pork, chicken or beef.

SERVING

18° · Ageing: 5 years (2024–2029)



Winemaker Notes

FIRST YEAR OF PRODUCTION

2016

THE VINEYARD

20Km from atlantic coast at 96m of altitude, with 16 years, 3,500 plants per hectare, NW-SE orientation.

TRAINING SYSTEM

Unilateral cord

CLIMATE & SOIL

Strong Atlantic influence with alluvial land that contrasts with limestone slopes.

HARVEST

3rd week of September, 100% mechanical harvesting.

WINEMAKING

The grapes are destemmed and crushed; 2 days of cold maceration; fermentation from 16°C to 24°C; malolactic fermentation.

AGEING

3 months in oak barrels.

ALCOHOL		TOTAL ACIDITY		VOLATILE ACIDITY		RESIDUAL SUGAR		PH		SO2 F/T	
14%		5,93 g/L		0,53 g/L		0,8 g/L		3,45		15/39 mg/L	
BOTTLE	Bordalesa Elite			HEIGHT	315 mm		LAYERS/PALLET	5			
CLOSURE	Natural cork			MAX Ø	72,8 mm		BOTTLES/PALLET	750			
VOLUME	750 ml			BOTTLES/CASE	6		CASES/PALLET	125 cxs			
BOTTLE EAN	5600292865445			CASE WEIGHT	7,2 kg		PALLET WEIGHT	975 kg			
CASE EAN	15600292865442			CASE DIM.	223x150x323 mm		PALLET DIM.	Euro 1200x800x1800 mm			
BOTTLE WEIGHT	420 g			CASES/LAYER	25						

English text translated in-house from the Portuguese technical sheet — not an official winery document.