

Cabo da Roca

Reserva Syrah

RED 2022 · LISBOA IGP

100% Syrah

Tasting Notes

COLOUR

Deep red

NOSE

Notes of black fruit, blackberries and plum, black pepper.

PALATE

Dense, with hints of coffee and caramel.

FOOD PAIRING

Pata negra ham, cured cheese, game stew.

SERVING

18° · Ageing: 8 years (2024–2032)



Winemaker Notes

FIRST YEAR OF PRODUCTION

2015

THE VINEYARD

26Km from atlantic coast at 135m of altitude, with 30 years (5 ton/ha).

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; 3 days of cold maceration; alcoholic fermentation at 24°C to preserve the fruit; malolactic fermentation in used oak barrels.

AGEING

12 months in used oak barrels.

ALCOHOL		TOTAL ACIDITY		VOLATILE ACIDITY		RESIDUAL SUGAR		PH		SO2 F/T	
14,5%		5,44 g/L		0,99 g/L		1,4 g/L		3,43		20/89 mg/L	
BOTTLE	Bourgogne Vin Grand Cru			HEIGHT	294 mm		LAYERS/PALLET	15			
CLOSURE	Natural cork			MAX Ø	92,7 mm		BOTTLES/PALLET	540			
VOLUME	750 ml			BOTTLES/CASE	6		CASES/PALLET	90 cxs			
BOTTLE EAN	5600292865841			CASE WEIGHT	8,61 kg		PALLET WEIGHT	800 kg			
CASE EAN	15600292865848			CASE DIM.	500x298x96 mm		PALLET DIM.	Euro 1200x800x1800 mm			
BOTTLE WEIGHT	685 g			CASES/LAYER	6						

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