

Hélder Cunha Fine Wines

Monte Cascas Vinha da Carpanha

RED 2014 · DÃO DOC

65% Jaen & 35% Touriga Nacional

Tasting Notes

COLOUR

Deep red

NOSE

Look for bergamot, violets and blue berries, forest, balsamic and herbal notes, oak and spices.

PALATE

Complex with black and blue berries, balsamic notes with volume, a firm structure and still elegant.

FOOD PAIRING

Dry cured ham Pata Negra, soft paste cheese, game stew, roasted lamb.

SERVING

18° · Ageing: 20 years (2015–2035)



Winemaker Notes

FIRST YEAR OF PRODUCTION

2010

THE VINEYARD

Vineyard 89 km from atlantic coast at 526m of altitude — Penalva do Castelo — with 56 years/8 ton. 2,796 plants per hectare, orientation: N-S.

TRAINING SYSTEM

Unilateral Cordon

CLIMATE & SOIL

Mild climate enclosed in the highest mountains in the country. Granitic sand soil with ranges of schist with clay.

HARVEST

2nd 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 with temperature control, gentle punch down twice a day, malolactic fermentation in french new oak.

AGEING

Aged for 24 months in new french oak barrels.

ALCOHOL		TOTAL ACIDITY		VOLATILE ACIDITY		RESIDUAL SUGAR		PH		SO2 F/T	
14%		5,30 g/L		0,81 g/L		0,9 g/L		3,77		24/105 mg/L	
BOTTLE	Cepage	HEIGHT		296 mm		LAYERS/PALLET		9			
CLOSURE	Natural cork	MAX Ø		87,8 mm		BOTTLES/PALLET		270			
VOLUME	750 ml	BOTTLES/CASE		3		CASES/PALLET		90 cxs			
BOTTLE EAN	5600292865407	CASE WEIGHT		4,35 kg		PALLET WEIGHT		828 kg			
CASE EAN	35600292865408	CASE DIM.		310x190x265 mm		PALLET DIM.		Euro 1200x800x1800 mm			
BOTTLE WEIGHT	700 g	CASES/LAYER		10							