

Cabo da Roca

Centenary Vines

RED 2014 · BAIRRADA DOC

93% Baga, 5% Maria Gomes & 2% Bical

Tasting Notes

COLOUR

Purple red

NOSE

Look for red berries, forest, balsamic and herbal notes, oak and spices.

PALATE

Complex with red berries, graphite and balsamic notes with a firm structure and very elegant.

FOOD PAIRING

Dry cured ham Pata Negra, soft paste cheese, stew, sucking-pig "à Bairrada"

SERVING

18° · Ageing: 20 years (2017–2037)



Winemaker Notes

FIRST YEAR OF PRODUCTION

2014

THE VINEYARD

Vineyard 24 km from atlantic coast at 88m of altitude — Cordinhã — with 96 years/2 ton. 9,260 plants per hectare, orientation: N-S.

TRAINING SYSTEM

Traditional bush "em taça"

CLIMATE & SOIL

Mild climate tempered by the proximity to the atlantic ocean. Calcareous soil.

HARVEST

4th 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 push down twice a day, malolactic fermentation in french new oak

AGEING

24 months in french new oak barrels.

ALCOHOL		TOTAL ACIDITY		VOLATILE ACIDITY		RESIDUAL SUGAR		PH		SO2 F/T	
12,5%		5,86 g/L		0,97 g/L		2,3 g/L		3,64		32/115 mg/L	
BOTTLE	Bordalesa Premiere			HEIGHT	329,5 mm		LAYERS/PALLET	5			
CLOSURE	Natural cork			MAX Ø	78,1 mm		BOTTLES/PALLET	750			
VOLUME	750 ml			BOTTLES/CASE	3		CASES/PALLET	125 cxs			
BOTTLE EAN	5600816900492			CASE WEIGHT	8,8 kg		PALLET WEIGHT	1115 kg			
CASE EAN	15600816900499			CASE DIM.	321x165x247 mm		PALLET DIM.	Euro 1200x800x1800 mm			
BOTTLE WEIGHT	715 g			CASES/LAYER	25						