FORMA DE ARTE Cabernet Sauvignon | Oaked Igp Tejo 2019, red



WINE FACT SHEET

Country of Origin: Portugal

Type: Red wine - Estate bottled.

Wine Region: Tejo

Soil: Sandy loam and sand.

Appellation: V. Regional Tejo (IGP). Special designation: Cabernet Sauvignon.

Vintage: 2019

Volume: 750 ml **Seal:** DIAM®.

Grape varieties: Cabernet Sauvignon.

Tasting Notes: Made exclusively from estate-grown Cabernet Sauvignon grapes, harvested at the ideal maturation point. This Oaked, concentrated and fully aromatic wine reveal good structure and complexity, finishing long and persistent.

Food Pairing: Spicy dishes, meat and strong cheese.

Serve at: 17°C (63°F).

Winemaking: The grapes in this wine come from 30 year old Cabernet Sauvignon vines with low yields, harvested at the ideal maturation point. Alcoholic fermentation lasted seven days and the must was kept in extended maceration for one month – Cuvaison - until the end of the malolactic fermentation. Once the fermentation period was completed, the wine was aged in new French and American (20%/80%) 225 litres oak barrels for a 9 months period.

Winemaker: Luís Santos.

Alcohol: 13.5% by Vol. pH: 3.63 Total acidity: 5.5 g/l

Bottle EAN CODE: 5 601841 003103

Bottle weight: 1.35 kg

Bottle dimensions: height 296 mm | Ø79.4 mm 6 pack cases ITF-14 CODE: 2 56018415 003107

Cases weight: 8,35 kg

Cases dimensions: height 17 cm | width 24 cm | length 32 cm

12 pack cases ITF-14 CODE: 3 5601841 003104

Cases weight: 16.3 kg

Cases dimensions: height 25 cm | width 32 cm | length 34 cm



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