

QUINTA DO CASAL MONTEIRO

GRANDE RESERVA

DOTEJO DOC 2015, RED



WINE FACT SHEET

Country of Origin: Portugal

Type: Red wine – Estate bottled.

Wine Region: Tejo

Soil: Sandy loam and sand.

Appellation: DoTejo DOC (DOP). **Special designation:** Grande Reserva.

Vintage: 2015

Volume: 750 ml **Seal:** Natural cork.

EAN CODE: 5 601841 508202

Grape varieties: Cabernet Sauvignon, Touriga Nacional, Syrah.

Food Pairing: Soft and hard matured cheese, roasted meats, game.

Serve at: 17°C (63°F).

Vinification: The cumulative experience and knowledge of continuously making wine from our Estate grown grapes, resulted in the perceiving of a special plot in our Terroir from which unceasingly the best grapes are grown and highest quality wine is arisen. This plot comprises 35-year-old vineyards with Cabernet Sauvignon, Touriga Nacional and Syrah grapes, grown over the years to deliver quality over quantity.

Overall, 2015 grape maturation period was very dry freeing our grapes from any phytosanitary problem and resulting in a close to perfect maturation process. Each of the 3 grapes varieties in this wine was harvested and vinified separately at its own ideal maturation time. Alcoholic fermentation lasted seven days and both the Cabernet Sauvignon and Touriga Nacional musts were kept in extended maceration for one month – *Cuvaison* – until the end of the malolactic fermentation. Once the vinification period was completed, the wine was blended and aged in new French oak barrels for 16 months.

A limited number of bottles (1,842) was produced in May 2017 and aged for a minimum of 5 month period in our cellar before entering the market.

Winemaker: Luís Santos.

Alcohol: 14% by Vol.

pH: 3.60

Total acidity: 5.8 g/l

Density: 0.9938 g/ml @20°C

Residual sugar: 0.7 g/l



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