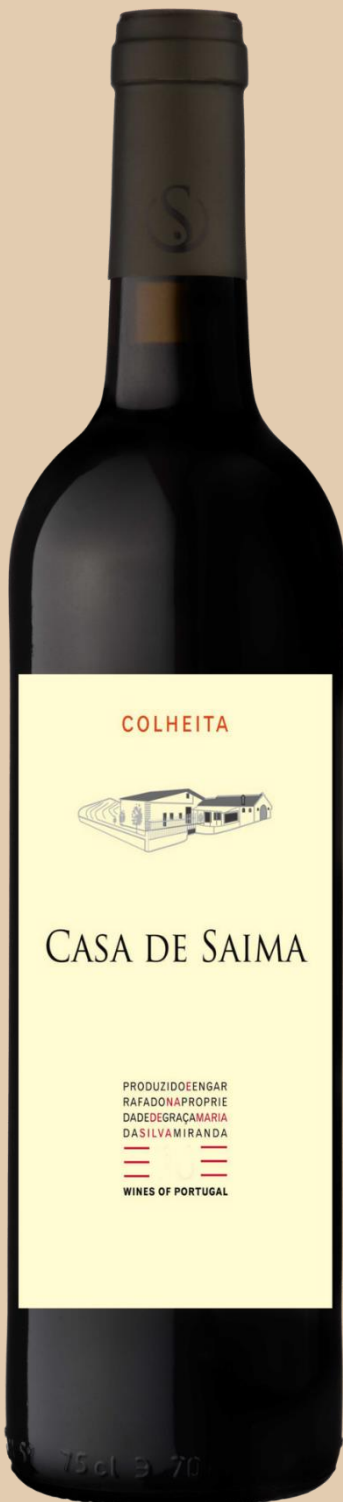




*Casa  
de Saima*

# RED COLHEITA

2017



**ORIGIN** | DOC Bairrada

**GRAPES** | Baga, Merlot

**PRODUCER** | Graça Maria da Silva Miranda

**WINEMAKER** | Paulo Nunes

**FARMING** | Sustainable (Sativa)

## **COLOUR**

Rubi with garnet tints.

## **AROMA**

Notes of ripe red fruits paired with balsamic spices.

## **FLAVOUR**

Round and intense, with persistent aftertaste.

## **WINEMAKING**

Vinification: Classical, in open "lagares".

Fermentation: Spontaneous, with controlled temperature up to 28 C for 6 to 7 days.

## **AGING**

Oak Barrel | 12 months

## **WHEN TO DRINK**

Can be kept for more than 7 years under appropriate conditions.

## **QUALITY FACTORS**

Climate: Mediterranean with Atlantic influence

Soil: Chalky clay

## **TECHNICAL ANALYSIS**

Alcohol: 13 % vol.

Volatile acidity: 0.4 g/l

Total acidity: 5.84 g/l

Total sugars: 3.0 g/l