



*Casa
de Saima*

RED GARRAFEIRA

2015



ORIGIN | DOC Bairrada

GRAPES | Baga

PRODUCER | Graça Maria da Silva Miranda

WINEMAKER | Paulo Nunes

FARMING | Sustainable (Sativa)

COLOUR

Opaque ruby with good concentration.

AROMA

Vinous and of great elegance, matching notes of ripe and balsamic fruits.

FLAVOUR

Complex, with notes of red fruits. Great balance, intense tannins with flavour and elegance with a very long and authentic aftertaste, according to its tradition.

WINEMAKING

Vinification: Classical, in open "lagares".

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

AGING

Oak Barrel | 24 months

Bottle | 12 months

WHEN TO DRINK

Can be kept for more an indefinite period under appropriate conditions.

QUALITY FACTORS

Climate: Mediterranean with Atlantic influence

Soil: Chalky clay

TECHNICAL ANALYSIS

Alcohol: 13 % vol.

Volatile acidity: 0.54 g/l

Total acidity: 6.29 g/l

Dry extract: 33.9 g/l