

CASA D'ALMEAR  
CLASSIC VINEYARDS

*Selection Wines*

. SELECTION .  
2017



**DENOMINATION** Vinho Regional Beira Atlântico, Red Wine

**GRAPES** 50% Tinta Roriz, 30% Syrah, 20% Touriga Nacional

**VITICULTURE** Density of 4.300 Plants/ha  
Clay and limestone soils


**VINTAGE** Manual harvest  
End of September until the middle of October


**VINIFICATION** Pressing after total destemming with exclusive use of free run juice. Alcoholic fermentation for 15 days in stainless steel vats with controlled temperature not exceeding 26 °C.  
50% of this wine aged in french oak barrels, and the other 50% aged in stainless steel vats with american oak shavings, for 12 months.

**WINE ANALYSES** Alcohol 13, 5 % vol  
Total Acidity: 5,5 g/l

**CAPACITY** 750ml

 Deep ruby

 Intense aromas of ripe red fruits that get complex with progress, notes of spices from the ageing in oak barrels, and some menthol that surround in freshness.

 Structurally complex, it is a full-bodied and fruity wine, with round and firm tannins that give it character and smoothness.  
The aftertaste is rich, elegant and long.

**KEYWORDS** Amplitud  
Complexity

*Wine Style* . ELEGANT .



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