

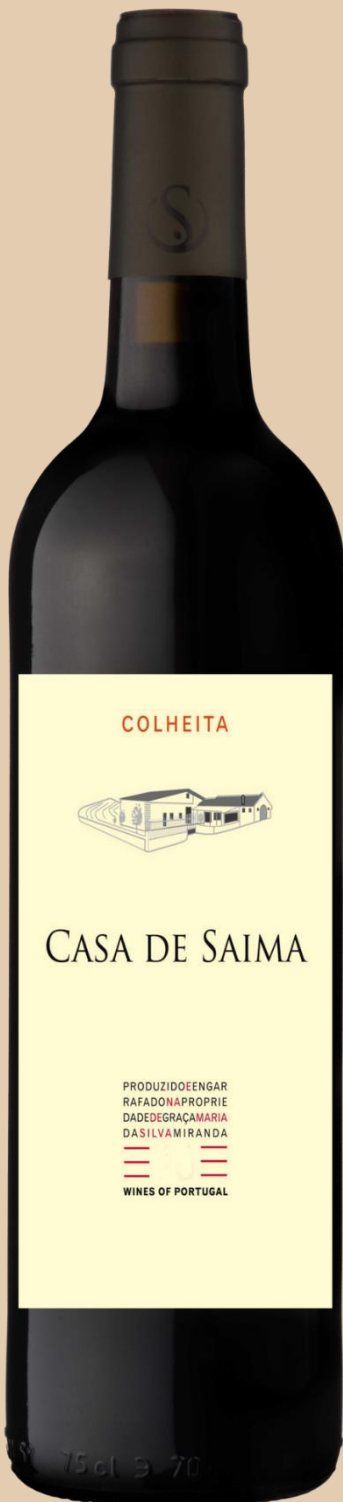
SAVIO SOARES SELECTIONS

"Expressive Wines from Small Growers"

*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.

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