



*Casa
de Saima*

SAVIO SOARES SELECTIONS

"Expressive Wines from Small Growers"

Reserva Tinto



ORIGIN | DOC Bairrada

GRAPES | Baga, Touriga Nacional

PRODUCER | Graça Maria da Silva Miranda

WINEMAKER | Paulo Nunes

FARMING | Sustainable (Sativa)

COLOUR

Opaque ruby with violet reflections.

WINEMAKING

Vinification: Classical, in open "lagares".

Fermentation: Spontaneous, for 10 to 15 days in "lagares".

AGING

Oak Barrels | 18 months

Bottles | 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: 0.52 g/l

Total acidity: 6.2 g/l

Dry extract: 30.7 g/l