

# SAVIO SOARES SELECTIONS

*"Expressive Wines from Small Growers"*

*Casa  
de Saima*

RED BAGA TONEL 10

2022



**ORIGIN** | DOC Bairrada

**GRAPES** | Baga

**PRODUCER** | Graça Maria da Silva Miranda

**WINEMAKER** | Paulo Nunes

**FARMING** | Sustainable (Sativa)

## **COLOUR**

Ruby.

## **WINEMAKING**

Vinification: Classical, in open "lagares".

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

## **AGING**

Oak Barrel (Tonel 10) | 10 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: 12.5 % vol.

Volatile acidity: 0.37 g/l

Total acidity: 5.7 g/l

Total sugars: 0.6 g/l