



FALUA DUAS CASTAS – CABERNET SAUVIGNON & ARAGONEZ 2017

DENOMINATION Regional Tejo

TYPE Red

GRAPE VARIETIES Cabernet Sauvignon, Aragonez

SOIL Poor and Sandy

HARVEST By hand to small cases of 15 kg

VINIFICATION After a pre-fermentative maceration,

fermentation takes place in stainless steel

tanks, with temperature control.

ALCOHOL 13,5% vol.

TOTAL ACIDITY 5,5 g/l

RESIDUAL SUGARS <4 g/l

TASTING NOTES Deep ruby red vibrant colour. A full bodied

wine packed with blackcurrant, capsicum, plum and a hint of cedar and spice. A ripe juicy attack is followed by lush soft tannins and an abundance of rich ripe fruit. A balanced wine with a finish of ripe red

fruits that lingers for some time.

PAIRINGS A unique red in that it is soft enough to be

drunk without food. Also well suited to

roasted red meats.