



*Casa
de Saima*

RED RESERVA

2016



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.

AROMA

Vinous and elegant, combining notes of very ripe red fruits and spices with resinous notes.

FLAVOUR

Soft, with great balance and long finish. Strong tannins.

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