



*Casa
de Saima*

RED BAGA TONEL 10

2019



ORIGIN | DOC Bairrada

GRAPES | Baga

PRODUCER | Graça Maria da Silva Miranda

WINEMAKER | Paulo Nunes

FARMING | Sustainable (Sativa)

COLOUR

Ruby.

AROMA

Vinous aroma and great elegance, matching notes of red fruits and spices with resinous and vegetable notes.

FLAVOUR

Earth palate with notes of red fruits. With great balance, it is elegant with a very long and authentic finish according to its tradition.

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