



*Casa  
de Saima*

## RED GRANDE RESERVA

BAGA 2015



**ORIGIN** | DOC Bairrada

**GRAPES** | Baga

**PRODUCER** | Graça Maria da Silva Miranda

**WINEMAKER** | Paulo Nunes

**FARMING** | Sustainable (Sativa)

### **COLOUR**

Rubi

### **AROMA**

Elegant with notes of ripe to dry red fruits and forest floor.

### **FLAVOUR**

Complex with notes of red fruits and intense flavoured tannins. Freshness and elegance with a very long and authentic aftertaste, according to its tradition.

### **WINEMAKING**

Vinification: Classical, in open "lagares".

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

### **AGING**

Oak Barrels | 18 meses

Bottle | 12 meses

### **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: 6.4 g/l

Dry extract: 33 g/l