



*Casa  
de Saima*



# RED PINOT NOIR

2019

**ORIGIN** | DOC Bairrada

**GRAPES** | Pinot noir

**PRODUCER** | Graça Maria da Silva Miranda

**WINEMAKER** | Paulo Nunes

**FARMING** | Sustainable (Sativa)

## **COLOUR**

Rubi

## **AROMA**

Light and elegant, combining notes of dark fruits and spices.

## **FLAVOUR**

Silky, light and elegant with notes of wild berries, soft tannins and a vibrant finish.

## **WINEMAKING**

Vinification: Classical, in open "lagares".

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

## **AGING**

Stainless steel vats | 12 months

## **WHEN TO DRINK**

Can be kept for more than 10 years under appropriate conditions

## **QUALITY FACTORS**

Climate: Mediterranean with Atlantic influence

Soil: Chalky clay

## **TECHNICAL ANALYSIS**

Alcohol: 13 % vol.

Volatile acidity: 0.46 g/l

Total acidity: 6.1 g/l

Total sugar: 3.2 g/l

PH: 3.3