

# 5º ELEMENTO

## REGIONAL RED WINE RESERVE

Over three generations, Quinta das Casas Altas has engaged in careful implementation of the noblest grape varieties, in a perfect terroir.



## Harvest | 2013



**Packaging** | Glass Bottle 0.75L  
Box 6 bottles  
Weight 1.35Kg  
Case dimension 320x170x250  
Euro pallet 66 box



**Climate** | Mediterranean with Atlantic influence



**Soil** | Calcareous clay



### Analysis:

*Álcohol* - 14% Vol.  
*PH* - 3.4  
*Total acidity* - 5,10g/l  
*Volatile acid* - 0,7g/l  
*Residual sugar* - <5g/l

**Winemaker: Mário Andrade**



**Varieties** | Cabernet Sauvignon.



**Winemaking** | The grapes from our manual vintage have been carefully destemmed and crushed. This was followed by fermentation with maceration for two weeks at a temperature of 25 °C. The finished wine is aged about 1 year until bottling.



**Tasting notes** | Garnet colored wine. Dominate the nose notes of wild berries, black pepper and spices. It reveals structured, elegant with a lingering after taste.



**Stage and consumption** | Store in a cool dry place in a horizontal position under the sun light. It should be served at a temperature between 16 and 18 °C. Goes well with red meat and hunting dishes.



QUINTA do  
ARROBE

Engarrafado por - Quinta do Arrobe, Lda.  
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