

# 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

Wine Enthusiast – 92 points

Charles Metcalfe,  
Wine critic – 91 points



**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* – 6g/l  
*Volatile acid* – 0,4g/l  
*Residual sugar* – <4g/l

**Enólogo: Mário Andrade**



**Varieties** | Syrah.



**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** | ruby colored wine. With aroma of blackberries, plum and spice notes. The palate is full-bodied, soft, balanced and with a long after taste.



QUINTA DO  
ARROBE

Engarrafado por - Quinta do Arrobe, Lda.  
Quinta das Casas altas, Várzea de Baixo  
2000-460 Casével, Santarém