

OCULTO

REGIONAL RED WINE

Over three generations, Quinta das Casas Altas selected the best varieties for the implementation of its vineyards. **Oculto** is the wine born from that careful selection.

Harvest | 2014



Packaging | Glass Bottle 0.75L
Box 6 bottles
Weight 1.37Kg
Case dimension 247x135x321
Euro pallet 84 box



Climate | Mediterranean with Atlantic influence



Soil | Calcareous clay



Analysis:

Alcohol - 13% Vol.
PH - 3.4
Total acidity - 6g/l
Volatile acid - 0,4g/l
Residual sugar - <5g/l

Winemaker: Mário Andrade



Varieties | Cabernet Sauvignon, Syrah and Touriga Nacional.



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 in stainless steel tanks for about 6 months until bottling.



Tasting notes | Deep violet color wine. Aroma of black fruit, jam and spices. In the mouth, it is structured with tannins surrounding. With a long after taste dominated by notes of ripe fruit.



Stage and consumption | Store in a cool dry place in a horizontal position under the sun light. Should be served at a temperature between 16 and 18°C. Goes well with white meat dishes or red and soft cheese.



QUINTA do
ARROBE

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