

SENSATO

REGIONAL RED WINE

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

Harvest | 2015



Packaging | Glass Bottle 0,75 L
Box 6 bottles
Weight 1.25kg
Case dimension 230X150X330
Euro Pallet 100 box



Climate | Mediterranean with Atlantic influence



Soil | Calcareous clay



Analysis:

Álcohol - 13% Vol.
PH - 3.4
Total acidity - 4,8g/l
Volatile acid - 0,5g/l
Residual sugar - <5g/l

Winemaker Mário Andrade



Varieties | Cabernet Sauvignon, Castelão, Syrah, Touriga Nacional, Trincadeira



Winemaking | The grapes from our manual vintage have been carefully stripped and crushed, followed by alcoholic fermentation with maceration for two weeks at a temperature of 23 °C. The finished wine is aged in stainless steel tanks for about 6 months before bottling.



Tasting notes | Deep ruby colored wine. Aromas of raspberry and plum with elegant vegetal notes. In the mouth it is soft and engaging with a long finish.



Stage and consumption | Store in a cool dry place in a horizontal position, protected from sunlight. It should be served young, at a temperature between 16 and 18°C. Goes well with dishes of Mediterranean roots.



QUINTA do
ARROBE

Engarrafado por - Quinta do Arrobe, Lda.
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