



TECHNICAL SHEET

TINTA CAIADA RED 2012

Category – Red Wine from the Portuguese Region of Alentejo
Soil – Mediterranean prairie soils
Climate – Iberian Mediterranean
Facing – Predominantly Southern facing in slight slope
Southern facing, sun soaked knoll, in the Portuguese Region of Alentejo

Grape Varietal – Tinta Caiada

Technology – The vinification process was conducted under a controlled temperature environment (25-28 °C), followed by enduring maceration (+/- 20 days).
Stored and aged for 12 months in new French Allier oaken barrels
Stored and aged for 8 months in bottle.

Wine tasting evaluation – The wine has a garnet colour with a delicate and complex aroma. It's a well-balanced wine, fresh and engaging, with a persistent aftertaste.
Wine not stabilized in order to preserve its natural qualities.
Best served at 18 degrees Celsius (64 degrees Fahrenheit) and served on appropriate glass to enhance its characteristics.

Oenologist – Eng. Francisco Pimenta

Producer – Monte da Comenda Agroturismo, Lda.

Quantity – 3.700 bottles of 0,75 Lt | 50 bottles of 1,5 Lt | 25 bottles of 3,00 Lt



Alcoholic level 14,0 %
Total acidity 5,2 g/l
Volatil acidity 0,68 g/l
Residual Sugar 0,9 g/l
Ph 3,66