

QUINTA DA ESCUSA

RED | IG TEJO | HARVEST 2017

REGION: Senhora da Escusa – Santarém – Tejo

PRODUCER: Casa Romana Vini



Wine: blend made from our finest grapes 20% Syrah, 20% Alicante Bouschet, 45% Castelão, 15% Tinta Miúda and Sousão.

Soils: non-humid littoral soil.

Vineyards: our vines are cultivated following sustainable practices and the production is certified by the Sustainable Production Standards ("*Normas de Produção Integrada*").

Regarding the soil, special attention is given to the fight against erosion and to the increase of organic matter content, preferring the non-mobilization of the soil and the application of natural origin manure.

The grapes *Alicante Bouschet* and *Syrah*, harvest from the "*Senhora das Virtudes*" Vineyards, were planted in 2012 with 0,7 ha, e 0,8 ha respectively, with a North-South (N-S) solar exposure.

Regarding the grapes *Castelão*, *Tinta Miúda* and *Sousão*, harvested from the "*Senhora da Escusa*" Vineyards, were planted in 2014, with 1,14 ha, counting on a North-South (N-S) solar exposure.

Winemaking: rigorous selection of bunches and berries made over 100% of our grapes. Fermentation in mills with pre-fermentative maceration.

Finishing and Staging: 6 months in French oak barrels of 3rd year use. Bottling, labeling and finishing performed in our cellar.

Tasting notes: intense ruby color, aromas of ripe red fruits with notes of camphor and light toast. In the mouth it is fresh and reveals silky tannins of good dimension, with some liveliness and well balanced. It ends with medium intensity, good greasiness and excellent final balance.

Fixed acidity: 6,08 gr/L **PH:** 3,47 **Residual sugar:** 0,9 gr/L **Alcohol:** 14%

To serve: 15°C - 17°C