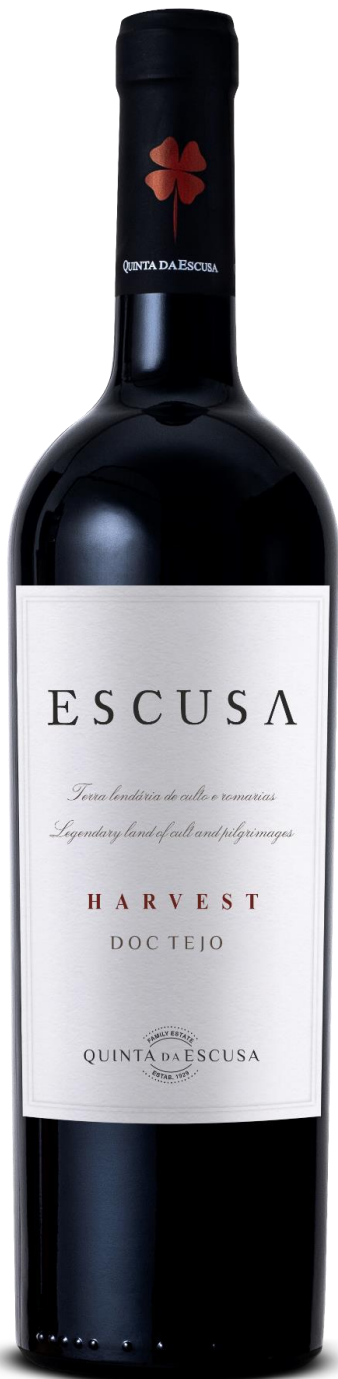


# ESCUSA

## RED | DOC DO TEJO | HARVEST 2019

REGION: Senhora da Escusa – Santarém – Tejo

PRODUCER: Casa Romana Vini



**Wine:** blend made from our finest grapes 40% *Alicante Bouschet*, 40% *Castelão* and 20% *Syrah*.

**Soils:** non-humid littoral soil.

**Vineyards:** 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. Currently, our vineyards are conducted in Biological Production mode.

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

**Finishing and Staging:** 12 months Partial Staging in French oak barrels. 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:** 6,19 gr/L    **PH:** 3,43    **Total sugar:** <0,6 gr/L    **Alcohol:** 13%

**To serve:** 15°C - 17°C

**Bottles:** 5.100