

QUINTA DO VALDOEIRO CABERNET SAUVIGNON





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PRODUCER Soc. Agric. Com. Vinhos Messias, SA

COUNTRY Portugal REGION Bairrada SOIL Lime-Clay



WINEMAKER João Soares

WINEMAKING PROCESS

Classic extended maceration. Malolactic fermentation and aging for 12 months in French oak.

GRAPE VARIETIES

Cabernet Sauvignon

TOTAL ACIDITY



ALCOHOL VOLUME 13,5% vol

5,6 g/l

RESIDUAL SUGAR 2,1 g/l



NOTAS DE PROVA

Ripe cherry color. Aromas of red fruits like blackberries and cassis, but also black fruits such as plum and gooseberry. Aromas of powdered pepper and a light touch of phenolic cedar and roasting. In the mouth it is intense and velvety, with powerful but integrated tannins, muscular and with a flavor of red fruits and spices, with vanilla noticeable, resulting in a very elegant and interesting set complexity. Very long finish.



AGEING POTENTIAL

Hold



SERVING TEMPERATURE 18 - 20°C



NUTRITION FACTS

PER 100 ml

CALORIES. 76 kcal / 317 kJ TOTAL FAT. 0g SATURATED FAT. 0g TOTAL CARBOHYDRATE. 0,02g SUGARS. 0,02g FIBER. Og PROTEIN. Og SALT. Og