

# Segada red 2006

## Technical specification

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### General

#### Harvest

2006

#### Country

Portugal

#### Terroir

Quinta de Porto Franco Single Estate

#### Region

Lisboa

#### Grapes

- Tinta Roriz
- Castelão
- Cabernet Sauvignon

#### Winemaker

José Neiva Correia

#### Tasting Notes

The deep ruby colour of this wine indicates its full bodied, fruity style. Full of Character, yet extremely smooth, it has a delicious flavour of ripe berry complemented by oak spice. The finish is dry and lasts exceptionally well on the palate.

#### How to serve

Excellent with food or by itself. Will accompany, for example, pasta, meat, and vegetarian and cheese dishes.

#### Vinification Method

Classic fermentation method with destemming and pre fermentative skin contact followed of the application of dry yeasts. Fermentation up to 30°C in the first 2/3, and lowering down to 20°C during the last 1/3. During the whole fermentation process, pumping over 2 times per day, using each time half of the volume contained in the vat. After the alcoholic fermentation, the cap is plunged for 30 days, and during that period, extraction of the gentle tannins is conducted, along with the malolactic fermentation and the natural stabilization of the wine.

#### Ageing

Wine is aged in American, French of Allier and Portuguese oak barrels of 225Lt, for 3 months. Ageing in bottle a minimum 3 months after bottling.

#### Color

red

