

Fonte do Beco 2007



Technical specification

General

Harvest
2007

Country
Portugal

Region
Península de Setúbal

Grapes

- Castelão

Winemaker
José Neiva Correia

Tasting Notes
With an excellent intense ruby colour, this wine is full of character and flavour. The palate shows delicious ripe but mature fruit with distinctive forest fruit aromas and hint of oak-spice cassis. It has a smooth, full body with a good firm structure and very persistent, dry soft finish.

How to serve
Excellent with or without, food, particularly recommended with meat, pasta, cheese and any full flavoured dishes.

Vinification Method
Classic fermentation method, involving selective extractive enzymes, which are compatible with the active 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 fermentative 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 225 Lt, for 3 months. Ageing in bottle a minimum 3 months after bottling.

Color
Red

