

SILK & SPICE

SILK & SPICE RED LEVE BOTTLE 2019

TYPE: Still COLOUR: Red

DESIGNATION OF ORIGIN: Wine with indication of harvest year

COUNTRY OF ORIGIN: Portugal

THE WINE

Silk & Spice adds new significance to the famous 16th century trade route between Europe and Asia. The "Spice Route" was created by Portuguese explorers in 1498. It brought the Western World exciting new flavours such as nutmeg, cinnamon, cloves and pepper. This red wine is a modern expression of some of those spices and aromas, its extraordinary and rich flavours, born of Portugal's indigenous grapes and unique terrain.

TASTING NOTES LAST TASTED: 2020

Intense, deep ruby colour, with a bright red rim. The predominant flavours are ripe, cooked black fruits. Sweet notes of vanilla and hints of mocha. The first impression in the mouth is rich and full. Excellent balance of tannins and acidity, with a long, smooth finish.

HARVEST YEAR

This year was remarkable for its extreme weather, which affected the vegetative cycle. The autumn was dry, but winter and spring were cold and rainy, resulting in disease and necessitating more diligent work in the vineyards. Summer was quite dry, so that some grapes got scorched, and production was down. Despite the scarcity of grapes, this was a year of excellent quality.

WINEMAKER: António Braga

VARIETIES: 40% Touriga Nacional, 30% Alicante Bouschet, 20% Syrah, 10% Baga

WINEMAKING

Grapes from three regions, vinified separately. After destalking and crushing, the grapes are conveyed to stainless steel vats, where the fermentation takes place at controlled temperature. Extraction is done by gentle pumping over. Once the fermentation is over, the free-run wine is separated from the press wine.

MATURATION

After vintage time, the wine starts its ageing process. One component is kept in stainless steel tanks, while another ages in American oak for 6 months.

STORE

The bottles should be kept in a horizontal position in a cool place with some relative humidity (>75%). If kept in ideal conditions, this wine should develop well for a minimum of 5 years.

SERVE

Serve at between 15°C and 17°C.

ENJOY

Being so well balanced, this wine can be drunk on its own, without food. It is an excellent match for dishes with tomato-based sauces such as lasagne and meat balls. Excellent with pizzas and hamburgers, and fantastic with barbecues.

TECHNICAL DETAILS

Alcohol: 13,5% ±0,5 | Total Acidity: 6,1 g/L ±0,5 (tartaric Acid) | Total Sugars: 15,5 g/L ±0,5 | pH: 3,6

NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 10,7 g | Sugars: 1,6 g | Energetic Value: 371 kJ/89 kcal | Suitable for Vegetarians: No | Suitable for Vegans: No | Gluten-Free

ALLERGENS:

Contains sulphites

BOTTLING DATE: 2020-09-14 BOTTLES PRODUCED: 258.000

AVAILABLE CAPACITIES: 750 mL

BOTTLER:

Bottled by: Sogrape Vinhos, S.A., Avintes, Portugal

