

Casa Portuguesa red is a toast to the unique quality and character of Portuguese wines.

## Vintage Information

## TYPE OF WINE: Red

VINTAGE: 2019

GRAPES: Castelão (81%) | Trincadeira (19%)

TYPE OF SOIL: Sandy

WINEMAKER: Winemakers team of José Maria da Fonseca

VINIFICATION: Skin maceration at 28°C

AGEING: None

BOTTLING: March 2020

PRODUCTION: 9 000 liters

AVAILABLE BOTTLES: 750 ml

STORAGE: The bottles should be laid down at a temperature of 12ºC and

humidity of 60%

SHELF LIFE: Drink while young.

SERVING SUGGESTIONS: Serve at a temperature of 14°C with white meat.

ANALYSES: 13% Alcohol | 5,1 g/l Total Acidity | 3.3 pH | less than 7,8 g/l

Residual Sugar

## **Tasting Notes**

COLOR: Red AROMA: Red fruits and spices PALATE: Fresh, soft but present tannins. FINISH: Medium





CLASSIFICATION: Regional Wine REGION: Setúbal Peninsula

JOSÉ MARIA 💮 DA FONSECA