

## CAVES SÃO JOÃO RESERVA – RED WINE

### VINTAGE 2007

#### Region

Regional Beiras

#### Grape Varieties

Baga (50%) and Touriga Nacional (50%)

#### Vinification Process

The grapes come from two regions of excellence (Bairrada and Dão) at optimum maturity, combined to give rise to this wine of superior quality that aged 12 months in French oak barrels.

### SENSORIAL ANALYSIS

#### Colour

Opaque rubi

#### Aroma

Fruity, floral and vegetable. Notes of ripe black fruits, wood and bergamot.

#### Taste

Good attack, fresh, structured and mature tannins. High persistence.

### LABORATORIAL ANALYSIS

Alcohol (% vol) 13.3

Volatile acidity (acetic g/l) 0.55

Total Acidity (tartaric g/l) 5.5

PH 3.69

Total dry extract 31.8

Residual Sugar (g/l) 2.7

SO<sub>2</sub> (mg/l) 88

#### Serving Temperature

17 -18 °C

#### Potential Ageing

15 – 20 years

#### Recommended dishes

Meat, sausage, game and cheese.

#### Awards

Silver Medal – Decanter World Wine Awards 2011

