

CAVES S^{ÃO} JOÃO RESERVA – RED WINE

VINTAGE 2000

Region

Regional Beiras

Grape Varieties

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

Vinification Process

The grapes were harvested by hand, between 25 September and 10 October, and, after de-stemming, fermented at a controlled temperature for 8 days.

SENSORIAL ANALYSIS

Colour

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Aroma

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Taste

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LABORATORIAL ANALYSIS

Alcohol (% vol) 12.7

Volatile acidity (acetic g/l) 0.47

Total Acidity (tartaric g/l) 5.8

PH 3.50

Total dry extract 28.7

Residual Sugar (g/l) 2.4

Total SO₂ (mg/l) 66

Serving Temperature

16 °C

17

Potential Ageing

20 years

Recommended dishes

Well-seasoned meat.

Awards

Not submitted to any competition.

