



Claro 2020

This wine was 100% made with manually-harvested Castelão grapes, in a more premature state of ripeness. The fermentation was in the lagar for 3 days (with low extraction), ending the fermentation process in stainless steel vats. The aging consisted of 40% aged in 500L used French oak barrels and the rest in stainless steel vats. With a clear ruby colour, it possesses the freshness and acidity of a very elegant wine. Fruity and slightly vegetal aroma. Very full and smooth aftertaste with a long finish. Excellent wine as an appetiser, or to pair with fish dishes, risotto and roasted meats.

Origin: DOP Palmela.

Winemaker: Bernardo Cabral.

Grape variety: Castelão.

Year: 2020.

Winemaking process: Manual harvest and transport in small boxes of 20kg. Fermentation in the lagar for 3 days (with low extraction), ending the fermentation process in stainless steel vats.

Ageing: 40% was aged in 500L used French oak barrels and the rest in stainless steel vats, for 14 months.

Bottling: Bottled in March 2021.

Soil and weather: Sandy soil and Mediterranean weather.

Colour: Ruby colour.

Aroma: Elegant combination of red fruits (strawberries, raspberries) with hints of greenery and tobacco leaves.

Taste: Surprisingly structured and full, but smooth, with noticeable acidity and persistent finish.

Gastronomy: Best served at 12°-14°C. Pairs well with grilled fish and meat, fish dishes, risotto, and roasted meats. Excellent as an appetiser.

Alcohol: 12,55%.

Total Acidity: 5,43g/l.

Total Sugar: 0,6 g/l.

pH: 3.72.