



## GRANDE ESCOLHA 2017

Produced from the section of our century-old vines, the grapes are crushed by foot on the first day and the fermentation is done with stems partially in the lagar. Matures in 500L and 225L French oak barrels. Superior elegance and complexity, offering a lingering flavour. It has a strong gastronomic profile and great cellaring capacity.

<b>Origin</b>	DOP Palmela	<b>Aroma</b>	Balance and elegance dominate the entire tasting experience that shows itself in several layers. At the beginning the notes of red fruits and plums stand out, which are soon involved very subtly by the barrel notes where it aged, showing light toast, spices and light vegetable.
<b>Winemaker</b>	Bernardo Cabral	<b>Tasting Notes</b>	Very elegant, deep in an enveloping and smooth taste. The freshness gives it longevity and persistence.
<b>Grape variety</b>	100% Castelão	<b>Pairing</b>	Pairs well with grilled meat, stews and hard cheeses.
<b>Year</b>	2017	<b>Alcohol</b>	13,8%
<b>Nº Bottles</b>	17.637 bottles	<b>Total Acidity</b>	5,2 g/l
<b>Winemaking Process</b>	Manual harvest and transport in small boxes of 20kg. Fermentation with tradicional foot treading in the lagar with 40% stems.	<b>Total Sugar</b>	0,7 g/l
<b>Aging</b>	Aged in French oak barrels for 12 months.	<b>pH</b>	3,72
<b>Bottling</b>	Bottled in May 2020.		
<b>Soil and Weather</b>	Sandy soil and Mediterranean weather.		
<b>Colour</b>	Ruby		