

# CAIS DO REGUENGO RED 2020



**TERROIR:** Quinta do Reguengo is located in the Douro Superior sub-region, in the village of Pocinho, next to the Douro river, and is inserted in the Vilarica tectonic fault, characterized by clay-shale soils, where granitic outcrops can be found. This type of soil, combined with different altitudes, exposures and varieties, are influenced by the hot and humid winds of the Douro river valley and by the fresher winds coming from Spain, creating excellent conditions for a regular maturation of the grapes, in a natural mechanism for the production of complex and balanced wines.

**VARIETIES:** Touriga Nacional, Tinta Roriz e Touriga Francesa.

**VINIFICATION:** Destemming and light crushing followed by thermal shock to 18° in the mass exchanger. Pre-fermentative cold maceration for 36 to 48 hours. Fermentation in stainless steel vats with controlled temperatures. 50% of the production ages for six months in used French oak barrels.

**TASTING NOTES:** Intense ruby in colour. Aromas of red fruits are very well integrated into the notes of spices deriving from the ageing in barrels. Silky to the mouth, there is a full body, smooth tannins and a fruity and lasting aftertaste.

**WINEMAKER:** Pedro Branco

**PAIRING:** Ideal with baked fish dishes and oven roasted meats of different types as well as soft cheeses.

**CAPACITY:** 75cl.

#### ANALYTICAL PARAMETERS:

Alcohol (%Vol.): 14  
Total acidity (g/L): 5,1  
pH: 3,8  
Residual sugar (g/L): 0,6