

Olaria Red

CLIMATE:

Mediterranean climate with a very hot, dry Summer and cold Winters with concentrated periods of rain (600mm/year). During the summer season, there are great thermal amplitudes with over 3000 hours of sunshine per year.

SOILS:

Predominantly deriving from eruptive rocks highlighting the Quartz Diorites, some hints of derivatives of Schist and a slight hint with soils deriving from Ranais.

GRAPE VARIETIES:

Castelão, Aragonês, Moreto and Trincadeira.

VINIFICATION:

Grapes deriving from the manual harvest of our associates are unloaded and immediately stripped and crushed. With the addition of selected yeasts, fermenting at a controlled temperature is commenced (22°C). During this period, maturation or steeping is carried out by the timed pumping over process. The steeping lasts for the whole fermenting period, around ten days.

ORGANOLEPTIC TEST:

Crystalline wine, garnet colour and with an intense aroma of mature fruits, it is smooth in the mouth with a middle-bodied structure and a pleasant after taste.

AGING AND CONSUMPTION:

This should be drunk immediately at a temperature of 16°C. Accompanies meat and goat's cheese.

