

Jose Maria da Fonseca Garrafeira CO

CLASSIFICATION

V.Q.P.R.D.

TYPE

Red

GRAPE VARIETIES

Castelão (100%)

REGION

Palmela

VINEYARD AREA

4 ha.

TYPE OF SOIL

Clay-Lime

WINE PRODUCTION

18,800 liters

TASTING NOTES

Colour: Dark ruby.

Aroma: Red berries, leather, cedar, spices and oak.

Palate: Fruity, elegant, balanced with soft tannins.

Final Palate: Long.

VINIFICATION

Full skin contact at 28°C

AGEING

8 months in french oak casks

BOTTLING

May 2002

SHELF LIFE

6 years

ANALYSES

Alcohol: 12,9%

Total Acidity: 6.0 gr./l as tartaric acid

pH: 3.3

SERVING SUGGESTIONS

Serve at a temperature of 18°C with roasted and grilled meats

STORAGE

Bottles laid down at a temperature of 12°C and 60% humidity.

HISTORY

“CO” stands for “Clara de Ovo” (Egg White), which is still used as a clarifying agent to soften the wine.