

Hexagon 2000

CLASSIFICATION

VINHO REGIONAL TERRAS DO SADO

TYPE

Red

GRAPE VARIETIES

Touriga (29,5%), Syrah (23,5%), Trincadeira (22,5 %), Tinto Cão (9,5%), Touriga Franca (7,5%) and Tannat (7,5%)

REGION

Setúbal Península

VINEYARD AREA

1,57 ha.

TYPE OF SOIL

Sandy

WINE PRODUCTION

8.800 Litres bottled only in magnum (1.5 litre)

TASTING NOTES

Colour: Dark ruby.

Aroma: Dates, black chocolate, tobacco leaves, oak and blueberry.

Palate: Fruity, complexed, structured, full with soft tannins.

Final Palate: Very long.

VINIFICATION

The grapes are footrodden in stainless “lagares” and fermented with full skin contact at temperatures of 28°C during 6 days. The alcoholic fermentation is finished in oak casks. Battonage is done for the next 3 months.

AGEING

16 months in new American and Allier oak casks.

DATE OF BOTTLING

February 2002

SHELF LIFE

14 years

ANALYSES

Alcohol: 14.8%

Total Acidity: 6,33 gr./l tartaric acid

pH: 3.47

Storage: Laid down bottles at a temperature of 12°C and humidity of 60%