



### *Single Harvest 2009 Fortified Carcavelos Appellation Wine*

#### TECHNICAL CREDITS:

|                             |   |
|-----------------------------|---|
| <b>Wine type</b>            | <b>Red (fortified)</b>  |
| <b>Grapes</b>               | <i>Castelão and Trincadeira</i>   |
| <b>Soil type</b>            | Red-calcareous Mediterranean  |
| <b>Climate</b>              | Microclimate characterized by winter average temperatures between 11,6°C and summer average temperatures between 23,2°C. Annual average precipitation about 850mm, with dry summer with less than 5,2 mm.   |
| <b>Winemaking</b>           | Manual harvest. Fermentation is stopped through the addition of wine spirit at 77% (from Lourinhã Region - Portugal) in the middle of the process.  |
| <b>Aging</b>                | Aging in Portuguese and French oak for a period of 10 years.  |
| <b>Organoleptic tasting</b> | <b>Clarity:</b> clear and shiny<br><b>Colour:</b> amber orange<br><b>Fragrance:</b> wood notes, dry fruits, chocolate, spices and coffee<br><b>Flavour:</b> half-sweet, followed by an elegant freshness combined with the unctuousness and the structure of the wine. It ends with a long and persistent finish.<br><b>Harmonization suggestions:</b> appetizer or digestive; with cured or semi-cured cheeses, pates and desserts based on eggs and nuts. |
| <b>Analytical Data</b>      | <b>Alcohol</b> 17%<br><b>Residual Sugar</b> 142,g/L<br><b>Total Acidity</b> 6,86 g/L<br><b>pH</b> 3,28  |
| <b>Winemaker</b>            | Pedro Sá  |
| <b>Head-Manager</b>         | Alexandre Lisboa  |

#### FOLLOW US

[www.facebook.com/villaoeiras](http://www.facebook.com/villaoeiras)  
[www.instagram.com/villaoeiras](http://www.instagram.com/villaoeiras)  
[www.villaoeiras.com](http://www.villaoeiras.com)  
[villaoeiras@cm-oeiras.pt](mailto:villaoeiras@cm-oeiras.pt)

