QUINTA do PILOTO
PALMELA - PORTUGAL

# QUINTA DO PILOTO CASTELÃO, VINHA DO BEM GORDO




## Name
Quinta do Piloto Castelão, Vinha do Bem Gordo

## Region
Palmela DOC

## Description
Made from Castelão vines of Vinha do Bem Gordo (approx. 40 years old) on the sandy soils of the Setubal Peninsula, this wine is a collaboration between Filipe Cardoso (winemaker and owner at Quinta do Piloto) and Raymond Reynolds. This wine was made to emulate the traditional style of wine Raymond remembered of this humble grape from his childhood, growing up in Lisboa.

## History
Quinta do Piloto is located in Serra do Louro, in the Palmela region, and belongs to the Cardoso family, one of the oldest families in the region, with a strong connection to winemaking since the early 20th century. Founded by Humberto Cardoso, the estate is currently led by the 4th generation.

## Technical Information

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| **Style** | Red wine |
| **Grape Varieties** | Castelão (Vinha do Bem Gordo, ~40 years old) |
| **Harvest** | 2nd week of September |
| **Fermentation** | Wild ferment in Argilian Anforas |
| **Ageing** | 12 months in concrete before bottling |
| **Alcohol** | 13.5 % vol |
| **Residual Sugar** | Dry (<1 g/L) |
| **Producer** | Quinta do Piloto & Raymond Reynolds Ltd |

## Tasting Notes

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| **Color** | Bright Ruby |
| **Aroma** | Aromas of wild red berries and red cherry, ripe and juicy. Whole bunch leafiness, stalky sappiness and herbal notes. |
| **Palate** | Light and taut. Fresh acidity, light tannin and texture. Fresh fruit and long finish.<br>A very tasty and versatile wine! |