

Wine

SENTIDOS *Olfato* 2018



APPELLATION IGP Vinho Regional Algarve

VARIETIES 100% Aragonez

ALCOHOL 14.5% Vol.

KEY DATES

Bottled	Jan 2019
Released	Jan 2021
Drink date	2021 - 2028

PRODUCTION 750 ml / 225 Garrafas

IDENTITY

From the original lot of 4 barrels of Tinta Caiada, we selected only one - the one whose authenticity and expression alone justified the existence of this limited edition of 200+ bottles.

TASTING NOTES

Muted cherry red, dense in the middle of the glass. In the nose strong scents of smoked bacon, tar, black pepper and ripe dark berries. In the mouth, too, intense smoky notes, dark fruits, some wood and spices. Good acidity, tannins well integrated.

SERVICE & PAIRING

Serve at 14 - 16°C. Goes well with mushroom dishes, risotto, strong cheese.

VINIFICATION & AGEING

Completely handmade, unfiltered and unfined. Grapes come from carefully tended vines with strong yield reduction. Strict manual selection. Temperature-controlled fermentation in steel tank with manual push downs, long extraction on skins. Aged for twelve months in a used French oak barrel.

