



Calda Bordaleza 2009



ORIGIN

Type: Red Wine
Classification Bairrada DOC
Harvest: 2009 | **Lot:** L11/12
Production Volume 5.500 l
Soil : Clay-limestone



GRAPES VARIETIES

50% Cabernet Sauvignon | 30% Petit Verdot | 20% Merlot



ANALYTICAL CONTROL

Álcohol: 14% vol.
Sugar: 2 gr / dm³
Total Ac. 5.6g / dm³
pH 3.54



PROCESS

Vinification Total destemming, and separated fermentation in small vats using mechanical or manual tread. Malo-lactic fermentation in partially new wood and rest in new barrels for up to 18 months.
Bottling: 7180 garrafas 75cl
Enologist: Raquel Carvalho/Carlos Campolargo
EAN: 5600392561285



CHARACTERISTICS

Color: Dark ruby
Bouquet: Dense, chemical and hot
Taste : Alive, rich in red fruits, spicy, seductive in silky texture.
Final Note: With a very good connection between the Cabernet Sauvignon and the Merlot and the joy conferred by Petit Verdot.



GASTRONOMY

Good companion for game meats.

Service Temperature: 15 – 18oC



AWARDS

91+ pontos – In Wine Advocate, Inc. by Mark Squires, Setembro 2016



PRESERVATION

Storage or preservation conditions are very important if one wants to preserve the wine characteristics and guarantee a steady evolution over time.

The storage place should be ventilated to prevent proliferation of fungi and guarantee suitable room temperature.

Bottles should be kept in a horizontal position safe from oscillations, vibrations or unpleasant odours. The wine must furthermore be stored away from light and in a high relative humidity environment