



## CALDA BORDALEZA 2010



### ORIGIN

**Type:** Red Wine  
**Classification** Bairrada DOC  
**Harvest:** 2010 | **Lot:** L14/14 e LM14/14  
**Production Volume** 5000 l  
**Soil :** Clay-limestone



### GRAPES VARIETIES

80% Cabernet Sauvignon | 15% Petit Verdot | 5% Merlot



### ANALYTICAL CONTROL

**Álcool** 14.5% vol.  
**Açúcar** 1.6gr / dm<sup>3</sup>  
**Ac. Total** 6.9g / dm<sup>3</sup>  
**PH** 3.34



### PROCESS

**Vinification** Total destemming, and separated fermentation in small vats using mechanical tread. Malo-lactic in partially new wood (French Oak) and rest in new barrels (French Oak) for up to 36 months.  
**Bottling:** 5.980 bottles 75cl and 135 bottles 1.5l  
**Enologist:** Raquel Carvalho/Carlos Campolargo  
**EAN:** 5600392561285 **EAN1.5l:** 5600392560998



### 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

Premium of excellence, In The Best Of the Year In Revista de Vinhos 2017



### 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