



CAMPOLARGO



## VINHA DO PUTTO 2015



### ORIGIN

**Type** Red Wine

**Classification** Bairrada DOC

**Harvest** 2015 | **Coupage** L06/18 e LM06/18

**Production volume** 5.000 l

**Soil** Clay-Limestone



### GRAPES VARIETIES

Touriga Nacional | Tinta Roriz | Merlot



### ANALYTICAL CONTROL

**Álcohol** 13% vol.

**Sugar** 2.3gr / dm<sup>3</sup>

**Total Ac.** 5.3g / dm<sup>3</sup>

**pH** 3.48



### PROCESS

**Winemaking** Total destemming, separated fermentation in small vats using mechanical tread. Malolactic in used French barrels followed by rest for up 8 months.

**Bottling** 15.900 bottles 75cl and 300 bottles 1.5l

**Enologist** Raquel Carvalho/Carlos Campolargo

**EAN:** 5600392560851



### CHARACTERISTICS

**Color:** Ruby

**Bouquet:** Expressive aroma of wilde berries and violets.

**Taste:** In the mouth, a mature fruit presiste

**Final Note:** Good structure and some acidity give the vivacity.



### GASTRONOMY

Very gastronomic wine for the daily dishes

**Service Temperature** 15 – 18oC



### AWARDS



### PRESERVATION

Storage or preservation conditions are very importante i fone 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 way from light and in a high relative humidity environment.

Manuel dos Santos Campolargo Herdeiros

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