



# Valdazar

## 2011



### ORIGIN

**Type** Red Wine  
**Classification** Bairrada DOC  
**Harvest** 2011 | **Coupage** L10/14  
**Production volume** 5.100 l  
**Soil** Clay-Limestone



### GRAPES VARIETIES

Trincadeira | Baga | Touriga Nacional | Tinta Barroca



### ANALYTICAL CONTROL

**Álcohol** 14% vol.  
**Sugar** 2.7 gr / dm<sup>3</sup>  
**Total Ac** 5.3g / dm<sup>3</sup>  
**pH** 3.35



### PROCESS

**Winemaking** Total destemming, joint fermentation in small vats using mechanical tread. Malo- lactic followed by 12 months rest, in used barrels, French oak.  
**Bottling** 6500 bottles 75cl  
**Enologist** Raquel Carvalho/Carlos Campolargo  
**EAN:** 5600392560608



### CHARACTERISTICS

**Color:** Ruby  
**Bouquet:** balanced fruit, a tonic something autumnal, but with refinement and sophistication.  
**Taste:** Soft palate of texture in the mouth, has freshness, harmony and confesses a very personal trait  
**Final Note:** Beautiful caliber finish, aromatic and neat



### GASTRONOMY

Ideal to accompany with meat dishes



### 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.

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