



CAMPOLARGO

# Rol de Coisas Antigas

## 2016



### ORIGIN

Type Red Wine

Classification Bairrada DOC

Harvest 2016 | **Coupage** L05/18 and LM05/18

Production volume 4800 l

Soil Clay-Limestone



### GRAPES VARIETIES

Baga | Castelão Nacional | Bastardo | Tinta Pinheira | Souzão

Alfrocheiro | Trincadeira



### ANALYTICAL CONTROL

Álcohol 12% vol.

Sugar 2 gr / dm<sup>3</sup>

Total Ac 5.5g / dm<sup>3</sup>

pH 3.45



### PROCESS

**Winemaking** Partial destemming, joint fermentation in small vats using mechanical tread. Malo- lactic followed by 12 months rest, in used barrels.

**Bottling** 5.800 bottles 75cl and 240 bottles 1.5l

**Enologist** Raquel Carvalho/Carlos Campolargo

EAN: 5600392560769



### CHARACTERISTICS

**Color:** Intense red

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

**Taste:** Good balance with the fruit and barrel

**Final Note:** Good structure .



### GASTRONOMY

Very gastronomic wine for the Portuguese dishes

**Service Temperature** 15 – 18oC



### AWARDS



### 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.

Manuel dos Santos Campolargo Herdeiros

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