



# Rol de Coisas Antigas 2015



## ORIGIN

**Type** Red Wine  
**Classification** Bairrada DOC  
**Harvest** 2015 | **Coupage** L06/17 and LM06/17  
**Production volume** 5200l  
**Soil** Clay-Limestone



## GRAPES VARIETIES

Baga | Castelão Nacional | Bastardo | Tinta Pinheira | Souzão  
Alfrocheiro | Trincadeira



## ANALYTICAL CONTROL

**Álcohol** 12.5% vol.  
**Sugar** 2 gr / dm<sup>3</sup>  
**Total Ac** 6.1g / dm<sup>3</sup>  
**pH** 3.28



## PROCESS

**Winemaking** Partial destemming, joint fermentation in small vats using mechanical tread. Malo- lactic followed by 12 months rest, in used barrels.  
**Bottling** 6.300 bottles 75cl and 300 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

92p, In Wine Enthusiast, July 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.