



CAMPOLARGO

CAMPOLARGO BICAL

2017



ORIGIN

Type White

Classification Bairrada DOC

Harvest 2017 | **Coupage** L04/18 and LM04/18

Soil Clay-Limestone



GRAPES VARIETIES

100% Bical



ANALYTICAL CONTROL

Álcohol 11.5% vol.

Sugar 1.2 gr / dm³

Total Ac 5g / dm³

pH 3.38



PROCESS

Winemaking Full grapes pressing followed by decanting and fermentation in used barrels, French oak, without temperature control. Rest until April with batonnage.

Bottling 3350 bottles 75cl and 350 bottles 1.5l

Enologist Raquel Carvalho/Carlos Campolargo

EAN: 5600392561131



CHARACTERISTICS

Color: soft golden yellow with greenish tinge

Bouquet: It has excellent citrus notes, orange peel, vegetable nuances

Taste: soft touch of fresh grass, lime and light floral touch

Final Note: wine of good structure of flavour, sophisticated and of great balance, excellent end with some length to the fruit



GASTRONOMY

Accompany well grilled fish and seafood

Service Temperature 10-15°C



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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