

# SILK & SPICE

## SILK & SPICE RED 2020

TYPE: Still COLOUR: Red

DESIGNATION OF ORIGIN: Wine with indication of harvest year

COUNTRY OF ORIGIN: Portugal

### THE WINE

Inspired by Portuguese explorers, Silk & Spice is a modern twist of adventure and exploration captured in a bottle. This blend is inspired by the 15th century Portuguese silk and spice route that introduced new flavors to the world. It is a contemporary red blend of Portugal's indigenous grapes and unique terrain for the culinary adventurers and pioneers in life. Meant for explorers who like to discover new wines and new places.

### TASTING NOTES

Intense, deep ruby colour, with a bright red rim. The predominant flavours are ripe, cooked black fruits. Sweet notes of vanilla and hints of mocha. The first impression in the mouth is rich and full. Excellent balance of tannins and acidity, with a long, smooth finish.

### HARVEST YEAR

This year was remarkable for its extreme weather, which affected the vegetative cycle. Unusually hot year with winter and spring respectively drier and rainier than usual. The early budburst occurred in early March and flowering in late May. Higher than normal temperatures in summer were not, however, excessive, allowing for regular and correct maturation. The harvest took place in September with higher than normal rainfall.

WINEMAKER: Diogo Sepulveda

VARIETIES: 35% Touriga Nacional, 35% Alicante Bouschet, 25% Baga, 5% Tinta Roriz

### WINEMAKING

Grapes were harvested by variety. Upon arriving at the winery, the grapes are destemmed and carried to fermentation vats, where the vinification process occurs. Alcoholic fermentation took place for around 8 days, at an average temperature of 26°C.

### MATURATION

After the alcoholic fermentation, the must was racked to separate the wine from the rough sediments. It then rested in stainless steel vats up until the bottling day.

### STORE

Store the bottles horizontally. This wine's fresh and fruity profile suggests an immediate consumption, though it does have an estimate of positive ageing of at least 5 years.

### SERVE

Serve at 15°C-17°C.

### ENJOY

The balanced profile of this wine and the easy tasting it provides make it suitable to be drank outside mealtime. It is also a great combination to be enjoyed with grilled meat and cheeseburgers.

### TECHNICAL DETAILS

Alcohol: 13,5% ±0,5 | Total Acidity: 6,1 g/L ±0,3 (tartaric Acid) | Total Sugars: 15 g/L ±0,5 | pH: 3,6 ±0,1

### NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 10,7 g | Sugars: 1,5 g | Energetic Value: 372 kJ/89 kcal | Suitable for Vegetarians: No | Suitable for Vegans: No | Gluten-Free

### ALLERGENS:

Contains sulphites

BOTTLING DATE: 2021-10-13

AVAILABLE CAPACITIES: 30.000 mL, 750 mL

### BOTTLER:

Engarrafado por: Sogrape Vinhos, S.A., Avintes, Portugal



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