SILK & SPICE RED 2017
TYPE: Still COLOUR: Red
DESIGNATION OF ORIGIN: Wine with indication of harvest year
COUNTRY OF ORIGIN: Portugal
THE WINE
With its quite literal 'silky and spicy' profile, Silk & Spice gives new meaning to the 16th century trade route between Europe and Asia. The "Silk & Spice Route" was pioneered by Portuguese explorers in 1498, and enabled the world to enjoy flavors like nutmeg, cinnamon, cloves and pepper. Some of these spices and aromas come alive in this red blend, whose exceptional flavors and deep, rich layers can be attributed to indigenous grapes and Portugal's unique terroir.

TASTING NOTES
A Intense ruby colored red wine blend, characterized by intense aromas of ripe red and black fruit, such as blackberries and ripe plum. The spicy character if this wine comes from the vanilla, black pepper and pink peppercorn combined with hints mocha. A full-bodied wine with a balanced taste, very soft tannins and a long and balanced finish.

WINEMAKER: António Braga

VARIETIES: 40% Touriga Nacional, 20% Baga, 20% Syrah, 20% Alicante Bouschet

WINEMAKING
The grapes selected for Silk & Spice come from the regions of Dão, Bairrada, and Lisboa, and are vinifed separately. After total destemming and gentle crushing the grapes were fermentated at a controlled temperature of about 22ºC-25ºC with short maceration in order to obtain a very fruity wine with very soft tannins.

MATURATION
Alcoholic fermentation was followed by malolactic fermentation and aging for about 6 months in American oak. The final blend was based on selections made during innumerable tastings and analyses carried out during this maturation period. The wine was only lightly filtered prior to bottling followed by a stage of bottle rest at a controlled temperature of 15ºC for about 3 months, to achieve the bouquet and the ideal balance for consumption.

STORE
Silk & Spice 2017 will age well in bottle if stored in good conditions. The bottle should be kept horizontally in a dry and cool place, sheltered from light.

SERVE
Should be served on large glasses at an ideal temperature of 15ºC-17ºC.

ENJOY
Silk & Spice is a perfect pairing for meat dishes such as barbecued or roasted lamb rack and pork ribs. Spicy dishes like curry will enhance the character of this intense wine.

TECHNICAL DETAILS
Alcohol: 13,5% | Total Acidity: 5,1 g/L (tartaric acid) | Sugar: 13 g/L | pH: 3,7

NUTRITIONAL INFORMATION
Alcohol: 10.7g/100mL | Sugar: 1.3g/100mL | Energetic value: 87kcal (365 kJ)/100mL | Suitable for Vegans: No | Suitable for Vegetarians: No | Gluten-Free

RESPONSIBILITY, QUALITY AND INNOVATION
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