

SILK & SPICE

SILK & SPICE RED 2018

TYPE: Still COLOUR: Red

DESIGNATION OF ORIGIN: Wine with indication of harvest year

COUNTRY OF ORIGIN: Portugal

THE WINE

Silk & Spice adds new significance to the famous 16th century trade route between Europe and Asia. The 'Spice Route' was created by Portuguese explorers in 1498. It brought the Western World exciting new flavours such as nutmeg, cinnamon, cloves and pepper. This red wine is a modern expression of some of those spices and aromas, its extraordinary, rich flavours born of Portugal's indigenous grapes and unique terrain.

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. The autumn was dry, but winter and spring were cold and rainy, resulting in disease and necessitating more diligent work in the vineyards. Summer was quite dry, so that some grapes got scorched, and production was down. Despite the scarcity of grapes, this was a year of excellent quality.

WINEMAKER: António Braga

VARIETIES: 40% Touriga Nacional, 30% Alicante Bouschet, 30% Baga

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 drunk outside mealtime. It is also a great combination to be enjoyed with grilled meat and cheeseburgers.

TECHNICAL DETAILS

Alcohol: 13% | Total Acidity: 5,7 g/L (tartaric) | Sugar: 14 g/L | pH: 3,6

NUTRITIONAL INFORMATION

Alcohol: 10.3g/100mL | Sugar: 1.4g/100mL | Energetic value: 85kcal (357 kJ)/100mL | Suitable for Vegans: No | Suitable for Vegetarians: No | Gluten-Free

INTEGRATED PRODUCTION

All the grapes used in this wine were produced in accordance with the Sustainable Agriculture Integrated Production guidelines as defined by the International Organisation for Biological and Integrated Control (OILB/IOBC):

www.iobc-wprs.org/ip_ipm/IOBC_IP_principles.html. The rigorous compliance with these practices is certified by an independent organisation, recognized by the Portuguese State.

RESPONSIBILITY, QUALITY AND INNOVATION

An innovative family company, focused on making and developing high quality Portuguese wine brands globally, Sogrape Vinhos is an active member of "Wine in Moderation", and certified to the highest world standards for quality and food safety.

QR Code

