

DaPipa

Baga – Reserva 2015

CLASSIFICATION: D.O.C.

REGION: Bairrada

WINE TYPE: Red wine

GRAPE VARIETY: 100% Baga

WINEMAKER: Osvaldo Amado

APPEARANCE: Limpid, crystalline

COLOUR: Defined grenade

AROMA: A predominance of ripe red pulp fruit and jam of the same. It

presents toasted and mocha nuances.

TASTE: Fruity, smooth, elegant. On the palate, it reveals a great volume and a

long finish.

WINEMAKING PROCESS: Total destemming, alcoholic fermentation at 28°C and a soft and extended maceration.

AGEING: 9 months in French oak barrels and a minimum of 3 months after bottling.

LONGEVITY: 5 to 7 years.

SERVING SUGGESTIONS: It goes well with roasted or stewed red meat, game

and semi-cured cheeses. Drink at 18°C.

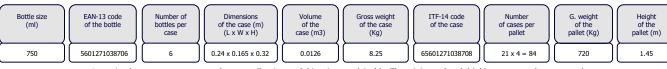
ANALYTICAL PARAMETERS:

Alcoholic Level: 13.5% pH: 3.40

Total acidity: 6.0 g/l Total sugars: $\leq 5.0 \text{ g/l}$

AWARDS:





Ingestion by pregnant women and groups allergic to sulphites is not advisable. The minimum legal drinking age must be respected.





ADEGA DE CANTANHEDE PORTUGAL

BAGA RESERVA 2015

13.5% Wil