

Cobaia Red

01



Classification	Vinho Regional Península de Setúbal
Varietal Composition	Baga
Harvest	2016
Aging	Stainless Steel Vats
Bottling	April 2017
Production	1333 Garrafas
Alcohol	13,8% Vol.
Reducing Sugar	5,5 g/L
Total Acidity	5,45 g/L
pH	3,71
Wine Grower	Miguel Camolas de Matos
Winemake	Francisco Camolas de Matos António Sanches
Producer	Francisco Camolas de Matos
Conservation	Garrafas deitadas a uma temperatura de 12°C e humidade de 60%
Serving Temperature	Between 16° and 18° Celsius

Wine Matching Its aromatic character and acidity makes it ideal to accompany meat stews, piglets, fish oven and soft cheese and goat cheese.

Serving Recommendations This wine has a great potential for aging, and is expected to become more velvety, fruity and concentrated over time. Save some bottles to follow the evolution of this red.



Concept

An experience to produce authentic wines. In this range, there is no compromise, we do what we really want, sharing with the "wine lovers", our passion!

History

Originally from the central northern region of Portugal, we decided to understand the potential of the Baga variety in soils of the Setúbal Peninsula. We created a wine, without any aging in wood, where the authenticity of the grape variety is evident, revealing to be a Baga with freshness, which although young, enhances firm and rounded tannins, giving a persistent aftertaste and a potential for aging.

Wine Making

This red wine, produced from the Baga variety, has been vinified by the traditional method of tanning in stainless steel vats, at a controlled temperature of 26° C, daily pump-overs, decreasing in intensity along the vinification in order to extract the fruity aromas and the desired color. After the Malolactic fermentation is bottled and ages for 10 months in bottle.

Tasting Notes

Presents a violet ruby color highlighting the vivacity of a young wine. On the nose, the aromas of wild fruits and black plum with balsamic notes stands out. In the mouth, the fruity profile, solid but with round tannins, presents a freshness and vibrant dense acidity. Full-bodied with a persistent aftertaste, resulting in an elegant and attractive wine with remarkable gastronomic properties.



Bottle Capacity
750 ml



Quantity per Box
6 units



Box Dimensions (L x W x H)
23 x 15,5 x 33 cm



Box Gross Weight
7,4 kg



Boxes per Layer
25 units



Number of Layers
4



Total Boxes per Pallet
100 units



Pallet Gross Weight
750 kg