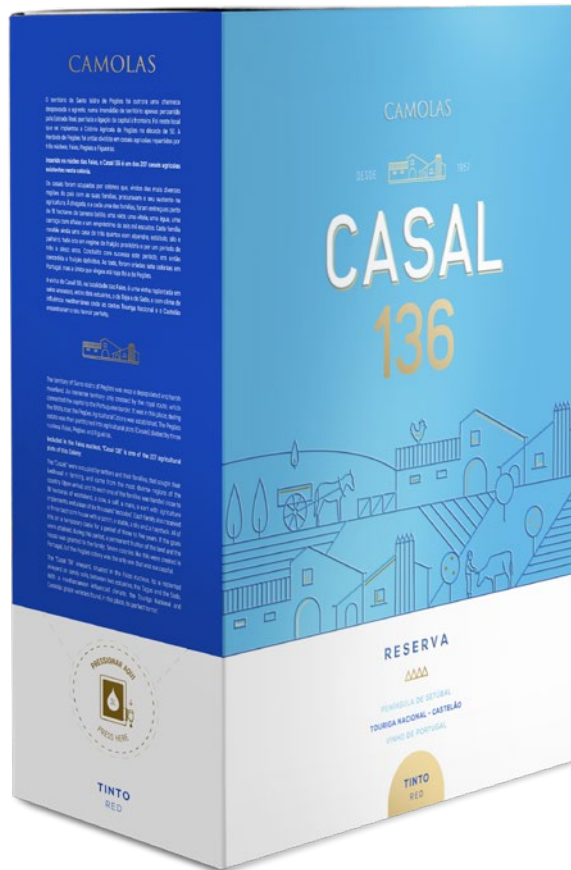


Casal 136 Reserve Red

Classification	Península de Setúbal Regional Wine - Reserve
Varietal Composition	Touriga Nacional and Castelão
Harvest	Manual, in September
Aging	3 months in American oak
Alcohol	14% Vol.
Reducing Sugar	1,1 g/L
Total Acidity	4,30 g/L
pH	3,92
Wine Grower	Miguel Camolas de Matos
Winemaker	Francisco Camolas de Matos António M. Sanches
Producer	Francisco Camolas de Matos
Conservation	Should be kept in a dry place, and without direct contact from sunlight, or heat source.
Serving Temperature	Between 16°C and 18°C
Wine Matching	It is the ideal wine to drink with fatty meats, codfish and octopus "Lagareiro" style. It also combines easily with hard cheeses, such as "Ilha", "Grana", "Emmental", "Gruyère", etc.
Serving Recommendations	Best before: 3 months after opening



History

The Casal 136 brand is born from the concept of offering a range of high quality Reserve wines, comfortably packed in a 3L Bag in Box. Casal 136, where our vineyard is located, is one of the 207 farming couples existing in the former Pegões Agricultural Colony established in the 1950's. Herdade de Pegões was at that time partitioned into agricultural plots (casais) divided into three nuclei. These "casais" were occupied by settlers who, with their families, sought their livelihood in agriculture, and to whom they were allocated close to 18 hectares of vacant land for agricultural exploitation on a provisional basis and for a period of three to five years. If the goals were attained, during this period, a permanent fruition of the land and the house was granted to the family.

Wine Making

The grape varieties of this Casal 136 had their vinification process done separately in stainless steel vats. Fermentation at controlled temperatures between 24°C and 26°C with daily pumpovers, decreasing its intensity throughout the vinification process so that the fruity fragrances and the desired colour of this wine were obtained. The blend was created right after the malolactic fermentation.

Tasting Notes

Aged for three months in American oak, presents high complexity, floral and fruity aromas, and a dark and profound colour. Full bodied profile with prominent tannins and intense flavours.



Bag in Box Capacity
3L



Box Dimensions (L x W x H)
19 x 25 x 8 cm



Box Gross Weight
3,2 kg



Boxes per Layer
54 uni



Number of Layers
4



Boxes per Pallet
216 uni



Pallet Gross Weight
695 kg