

SERRA DO LOURO RED

GRAPE VARIETIES: 80% Castelão and 20% Aragonez

ALCOHOL CONTENT: 13.5%

SOILS: Clay-limestone

CLIMATE: Maritime influence

VINIFICATION: Classic vinification for red wines, at

controlled temperature.

ORGANOLEPTIC TASTING: Ruby colour, aroma of red

berries with some jam, a balanced and full-bodied flavour.

An elegant finish.

CONSUMPTION: Immediately or within 4 years

CUISINE: meat dishes, pasta and cheese

