HERDADE DA CAPELA – GRANDE RESERVA RED WINE / DOC ALENTEJO / 2016

Region: Moura, Alentejo, Portugal

Producer: Casa Clara Winemaker: Alexandra Mendes

GRAPE VARIETIES: 40% Alicante Bouschet, 40% Touriga Nacional and 20% Syrah.

THE VINTAGE: The year was marked by atypical weather. A warm and dry winter with a rainfall below normal,

followed by a cold and wet spring, reducing summer drought. In our vineyards the harvest

started about a fortnight later than usual.

CLIMATE: Typically Mediterranean with a strong continental influence, huge temperature variations. The

region's dry hot summer days and cool nights contribute to the perfect maturation of the

grapes and quality of the wines.

SOIL: Poor soils, dominated by limestone, perfect to produce fresh, mineral and structured wines.

VINIFICATION: The carefully selected grapes were vinified together using a pneumatic press. The

fermentation took place in temperature controlled stainless steel tanks and the wine was aged

on fine lees for 3 months.

AGEING: Aged for 12 months in new French oak barrels, with medium toast, and then left to settle in the

bottle for at least 9 months before being released onto the market.

TASTING NOTES: Garnet colour. On the nose the wine shows ripe fruity aromas with a spicy background and

dark chocolate notes, offering hints of the terroir and the French oak barrel ageing; resulting in a fine balanced wine. On the palate, it presents freshness, softness and a very long length finish with great ageing potential. Due to the fact that the wine has not been stabilised before

bottling, a slight natural deposit may appear.

Best consumed at 14° - 16°C.

BOTTLED: February 4th, 2019.

N° OF BOTTLES: 4.410 bottles.

FOOD PAIRING: Perfect accompaniment to "cozido à portuguesa", baked cod, duck rice, roasted vegetables,

mushroom risotto, goulash or salads with black and red fruits.

AWARDS: Gold Medal at Wines of Portugal Challenge (Portugal, 2021)

TOP 24, 95 pts in Guia Copo e Alma - Best Portuguese Wines - 2021 by Aníbal José

Coutinho (Portugal, 2021).

Gold Medal at the Concours Mondial de Bruxelles (2020).

Gold Medal at the MundusVini (Germany, 2019).

Silver Medal at the Sélections Mondiales des Vins Canada (Canada, 2019).

Bronze Medal at the Decanter World Wine Awards (UK, 2019).

18 pts 'Excellence' at Prova Novidades in Paixão pelo Vinho Magazine (Portugal, 2019).



TECHNICAL INFORMATION:

Alcohol Content: 14,5%
Total Acidity: 5,2 g/l
Volatile Acidity: 0,78 g/l
PH: 3,82
Residual Sugar: 0,5 g/l

Contains Sulfites

BARCODE BOTTLE:

Bottle 0,75l: 5 604563001006 Box 3x0,75l: 35604563001007 LOGISTICS EUROPALLET:

Dimensions: 1,20mx0,80 m Cases/Layers: 9 boxes/3x0,75l

Nº Layers: 12

Unit/Pallet: 108/3x0,75 I