

# Scarpa

DA CISMIRA

## SCARPA DA CISMIRA RESERVE 2017

### THE WINE

Scarpa da Cismira Reserve 2017 comes from a unique terroir, resulting in an authentic wine that only the harmony between Touriga Nacional and Touriga Franca can offer. Revealing great symmetry in the aromas and intensity in the tasting, leaving a set of sensations characteristic of a classic Douro wine.

### TASTING NOTE

A violet colored wine, on the nose it is very sensual, with a great intensity and aromatic concentration, notes of black fruits, jam, rock rose and light floral. In the mouth it is elegant, with firm and ripe tannins, making the finish long, persistent and pleasant.

### THE YEAR

The year was characterized by being an extremely dry and hot year. The evolution of climatic conditions contributed to a significant advance in the vegetative cycle, making the harvest one of the earliest in memory. The prolonged absence of precipitation and the occurrence of very high temperatures led to an increase in sugar concentration, which was reflected in wines of high quality.

### VINIFICATION

Grapes from the Cismira property, located in Vilarouco, municipality of São João da Pesqueira at an average altitude of 300 meters. Manual and careful harvesting for 15 kg boxes in mid-September. Destemming and crushing the bunches, and cold pre-fermentative maceration. This was followed by alcoholic fermentation in stainless steel tanks with temperature controlled at 24 ° C for 8 days.

### MATURATION

50% of the batch aged in stainless steel tanks, 25% in used barrels of French oak and 25% in used American oak barrels during 18 months. Bottled in March 2019.

### CONSUMPTION

It can be consumed immediately or it can be stored for 5 to 6 years, if in good storage conditions in the horizontal position. For best tasting should be decanted 2 to 3 hours before and served between 16 ° C - 18 ° C. To accompany meat dishes in the oven and stewed game, and soft cheeses.

## TECHNICAL INFORMATION

Blend	Alcool	pH	Acidity	Residual sugar
Touriga Nacional(60%) Touriga Franca(40%)	14%	3,59	5,20 g/L	0,6 g/L

