

CALLABRIGA

A new wine from the old world.

CALLABRIGA ALENTEJO RED 2009

TYPE: Still **COLOUR:** Red

DESIGNATION OF ORIGIN: DOP Alentejo **REGION:** Alentejo

COUNTRY OF ORIGIN: Portugal **SUSTAINABLE VITICULTURE:** Yes

THE WINE

"Our passion for great wines led us to search for the grape varieties and flavours unique to the Portuguese Wine Regions" - Salvador Guedes, President of Sogrape Vinhos. The result is Callabriga, a new wine from the old world, an exciting new premium brand that reflects the best of quality Portuguese winemaking.

TASTING NOTE

Callabriga Alentejo Red 2009 is a red-purple in colour. Very intense aromas, dominated by blackberry, nuts and aromatic plants. Callabriga Alentejo Red is full-bodied and has lively, firm tannins and a robust finish.

HARVEST YEAR

2009 was a very dry year with mild temperatures until July. In August, the temperature was above average and accelerated the grapes maturation bringing forward the harvest date by 15 days. The irrigation management was crucial to maintain the balance of all the fruit in the best vineyard parcels.

WINEMAKER: António Graça

VARIETIES: Aragonês (a.k.a Tinta Roriz), Alfocheiro Preto, Alicante Bouschet

WINEMAKING

All the grapes used in this wine were produced in accordance with the Sustainable Agriculture Integrated Production guidelines as defined by the OILB/IOBC - http://www.iobc-wprs.org/ip_ipm/IOBC_IP_principles.html. The rigorous compliance of these practices is certified by an independent organisation, recognized by the Portuguese State. Callabriga Alentejo Red 2009 is made from carefully selected grapes, using the most advanced winemaking techniques at Sogrape's Herdade do Peso winery in the Alentejo. After gentle crushing and complete de-stemming, the grapes are fermented with skin maceration under controlled temperatures of 28°C, for around 10 days.

MATURATION

Following malolactic fermentation, the wines are kept separately for about one year in 225-litre oak barrels, and their development is carefully monitored so as to guarantee the preservation of fruity aromas and the creation of a final harmonious blend. The final blend is bottled without cold-stabilisation, and the bottles are kept in cellar for about 6 months before being released.

STORE

Callabriga Alentejo Red 2009 will age well in bottle for 3 years. The bottle should be kept horizontally in a dry and cool place, sheltered from light.

SERVE

Served at an ideal temperature of 17°C -20°C.

ENJOY

This wine is an excellent accompaniment to dishes such as caramelized goat cheese with pumpkin seeds and rocket salad.

TECHNICAL DETAILS

Alcohol: 14,5% | Total Acidity: 6,7 g/l (tartaric acid) | Sugar: 3 g/l | pH: 3,47

RESPONSIBLE CONSUMPTION AND QUALITY

Sogrape Vinhos is a signatory to the European initiative "Wine in Moderation", being certified in the areas of food quality and safety, the most demanding benchmarks in the world.

SOGRAPE VINHOS AND INNOVATION

Sogrape Vinhos is a family-oriented company and international outlook, focused on producing wines of quality, innovation and development of Portuguese brands globally.

