CASA DO **VALLE** HOMENAGEM RED 2019
RESERVA

PRODUCER:
Casa do Valle, Soc. Agric., L.da
REGION:
MINHO – Regional Wine
GRAPE VARIETIES:
Field Blend – Single Vineyard – Estate Bottled
Touriga Nacional; Tinta Roriz Sousão; Vinhão; Rabo-de-Anho, Merlot, etc.

SOIL: Schist

VINE'S AGE: between 10 and 45 years old
ELEVATION: between 320 and 340 meters
DISTANCE TO OCEAN: 74 Km.

VINIFICATION:
Manual Harvest in 20 kg crates in September.
Destemed, cold maceration (72H). Fermentation with the skins in temperature controlled stainless steel tanks. Malolactic and five months aging in french oak. Aging in stainless steel tanks.

ALCOHOL: 13,5%
RECOMMENDED SERVING TEMPERATURE: 14/16º C

WINEMAKER: Luís Duarte / Luís Cameira
STOPPER: Natural Cork
FIRST VINTAGE OF THIS WINE: 2009

*«What better way could we find to honour our Father and Grandfather, than producing a wine in his honour, the **CASA do VALLE – HOMAGE**.*

From him we received a difficult inheritance, since he always distinguished himself through work, dedication and passion for wine and a dynamism that he has always maintained throughout his long life.

His courage and attitude towards life and society has been the example that we follow with enthusiasm and dedication.
*His sons and grandsons raise a glass of this wine in his honor, saying - **thank You**»*

Production: 5.000 bottles