




**CAPE
ROCA**



FISHERMAN REGIONAL TEJO RED 2011

REGIONAL TEJO RED

REGION	Regional Tejo
VINTAGE	2011
GRAPE VARIETY	75% Aragonez & 25% Touriga Nacional

TASTING NOTES

COLOUR	Medium purply red
NOSE	Look for spices and red fruit notes
PALATE	Fresh crushed red berries in a fine tannin structure. Medium body with a succulent fruit finish

TECHNICAL DATA

FIRST YEAR OF PRODUCTION	2008
VINEYARD LOCATION	53 km from Atlantic Coast at 9m of Altitude – Tagus Valley
AGE / YIELD PER HECTARE	30 years / 10 ton
TRAINING SYSTEM	VSP - Spur pruned with double cordon
VINES PER HECTARE	3.333
VINEYARD ORIENTATION	Plain terrain; NW-SE Oriented
CLIMATE AND SOIL	Mediterranean with hot summers. Grey alluvial clay soil.
HARVEST PERIOD	2nd week of September
TYPE OF HARVEST	100% by harvesting machine

VINIFICATION

The grapes are crushed directly to a vat; 12h cold soak; separation of free run juice to concentrate; alcoholic fermentation at 22° to preserve fruit flavours.

AGEING	100% Stainlees Steel Tanks
BOTTLING DATE / CASES PRODUCED	Aug 2012 / 1250

ALCOHOL CONTENT (%V/V)	14,08
TOTAL ACIDITY (G/L)	5,3
pH	3,85
SO ₂ (ppm)	30/65
VOLATILE ACIDITY (G/L)	0,6
RESIDUAL SUGAR (G/L)	4,3

AGEING POTENTIAL	4 years
PICK DRINKING TIME	Now thru 2014
SERVING TEMPERATURE	16°C
FOOD PAIRING	Soft cheese, red sauce pasta, pork or just by itself