

# Fonte do Nico Red

Península of Setúbal, region where are located our wines, is characterized by a climate with great conditions. In this region, we have volcanic and sandy soils, rich in water. With influences from Mediterranean and from the proximity of the Atlantic sea. This perfect harmony brings a great development to our noble grapes, perfectly adapted, that gives us marvellous quality wines.

**Classification:** Regional Peninsula de Setúbal Wine

**Type:** Red

**Grapes:** Castelão 100%

**Region:** Península of Setúbal

**Soil Type:** Sandy Volcanic

## Characteristics

### Taste Note:

**Colour:** Ruby

**Aroma:** While young it has a strong aroma of red berries.

**Taste:** Evolving into spices after the third year. Soft in the mouth, with good quality tannin structure. Median persistence and pleasant after taste.

**Vinification:** Alcoholic fermentation in stainless steel vats at controlled temperature.

**Aging:** None

**Evolution:** Keep in very good conditions for 5 years.

### Analysis:

**Alcohol Content:** 12,5%vol

**Total Acidity:** 5.0 gr. of tartaric acid

**pH:** 3.6

**Residual sugar:** 2.5 gr/L



**Recommended plates:** Meat, fish and cheese.

**Recommended Temperature:** 16-18°C

**Conservation:** Fresh and dark place, with bottle lying down.

### Bottling Details:

Bottle Capacity (ml)	EAN Uni UPC	Quantity of Bottles for Cases	Liquid Weight of each Case (Kg)	Brute Weight of each Case (Kg)	Case EAN SCC	Quantity of Cases for Palette	Palette Weight (Kg)
750 ml	5603016000221	6 x 750 ml	4,5 Kg	7,4 Kg	15603016000228	100	740 Kg