

# Oculto Red 2017



## WINERY:

Quinta do Arrobe

## APPELLATION OF ORIGIN:

Vinho Regional Tejo

## GRAPE VARIETY:

60% Touriga Nacional, 30% Syrah,  
10% Cabernet Sauvignon

## SOIL:

Calcareous clay

## CLIMATE:

Mediterranean with Atlantic influence

## ALCOHOL:

14%

## WINEMAKER:

Maria Gaspar

## FERMENTATION:

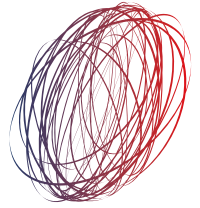
The grapes from our manual harvest have been carefully destemmed and crushed. This was followed by fermentation with maceration for two weeks at a temperature of 25 °C. The finished wine is aged about 6 months until bottling.

## TECHNICAL SPECIFICATIONS:

Residual sugar: <1g/l - Acidity: 4.89g/l

## TASTING NOTES:

Deep violet color wine. Aroma of black fruit, jam and spices. In the mouth, it is structured with tannins surrounding, with a long aftertaste dominated by notes of ripe fruit.



QUINTA DO  
**ARROBE**