



## 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.

Case: 12 x 750ml bottles UPC: 810075670059

