



FALCOARIA

DOC (Protected Designation of Origin) DO TEJO WINE | RED 2012

Owned by: the Lobo de Vasconcelos family

Winemaker: Dina Luís

Terroir: sandy loam

Varieties: 100% Alicante Bouschet

Country / Region / Sub-region: Portugal /
Tejo / Almeirim

Climate: mild Mediterranean

Alcohol: 14,0 %

Vinification process:

Produced from selected old vines with grapes over 80 years. Fermentation is done in traditional presses, incorporating the most modern techniques, treading feet, after which it is aged 13 months in new French oak barrels and 4 months in bottle.

Tasting notes:

Deep and intense ruby color. Complex aroma of ripe red fruit protruding, harmoniously combined with notes of toast stage in barrels. Complex flavor with notes marked ripe berries, and dried berries and spices. The soft tannins but all in very balanced and elegant ensemble. The finish is lingering and velvety.

Food pairing:

Ideal with seasoned meat, and cheeses.

Recommended serving temperature 16º C – 18º C.

Box of 6 bottles x 75 cl (Vertical)

Brute weight: 8,10 kg (6 x 75 cl)

Box size (h/w/d) in mm : 170 x 300 x 265

Standard palette (1.0 m x 1.2 m): 22 boxes x 5 layers = 110 boxes

Euro palette: (0.80 m x 1.2 m): 19 boxes x 5 layers = 95 boxes

Bottle bar code (EAN13) = 560 2424 000052

Box bar code for boxes of 6 (ITF14) = 1 560 2424 641504

