



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: Castelão, Trincadeira, Cabernet Sauvignon, Touriga Nacional and Alicante Bouschet

Country / Region / Sub-region: Portugal /

Tejo / Almeirim

Climate: mild Mediterranean

Alcohol: 14,0 %

Vinification process:

Produced with grapes harvested from over eighty year old vines. Fermentation is carried out in traditional “lagares” (foot treading wine presses), combining both modern and traditional techniques. Aged for nine months in new French oak barrels, and four months in the bottle.

Tasting notes:

A deep ruby color, and intense aroma of berries and spices. On the palate, good structure with strong notes of berries and spices, smooth tannins, giving it a very good balance. Long velvety finish.

Food matching/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 12 (ITF14) = 1 560 2424 641504

