

Casal de Valle Pradinhos

Established 1913

Maria Antónia Pinto de Azevedo Mascarenhas

5340-422 Macedo de Cavaleiros, Portugal

GPS; 41°33'25.82"N 7°00'15.77"W

www.vallepradinhos.pt

VALLE PRADINHOS GRANDE RESERVA RED 2020

Region:	Macedo de Cavaleiros, Trás-os-Montes
Soil:	Schist origin, with average levels of clay and presence of quartz
Climate:	Mild with continental characteristics
Vinification:	Manual harvest. Thorough manual selection of bunches. Full destemming, followed by pre-fermentation maceration. Fermentation with moderate temperature control and daily manual and smooth pumping over. Long post-fermentation maceration. Aged in oak barrels for 18 months. The wine was neither filtered nor cold stabilised. May develop sediment.
Varieties:	Cabernet Sauvignon (25%) and Touriga Nacional (75%).
Colour:	Intense red colour with light violet hues.
Aroma:	Still very young but already revealing its strong character and complexity which indicates a promising future ahead. Delightful set of ripe black berries (blackberry, blueberry), shrubby notes (gum cistus, rosemary), spices (black pepper and clove).
Flavour:	Velvety attack, very elegant body and exceptionally fresh for its beautiful structure. Good, fine and smooth tannins wrapped in fruit. Persistent, ample and very long finish.
Serving:	Best served at a temperature between 15 °C and 17 °C, ideally in Bordeaux glasses. Goes well with well-seasoned red meat dishes and matured sheep cheese. Its decanting is recommended.
Ageing potential:	until 2045
Alcohol:	15,00 %/vol.
Total Acidity:	6,00 g/l
pH:	3,44
Total Sugars:	0.6 g/l
Total SO ₂ :	84 mg/l

Production: 8.698 bottles of 750 ml. Bottled in: August 2022.

On sale from: September 2025. Batch no.: 05VPGRT/22

Winemaker: Rui Cunha (ruiwinedoctor@gmail.com)

