

Berardo Reserva Familiar

Red 2014



14,0
%vol

16-18°C



Berardo Reserva Familiar 2014 presents an intense and deep red color; concentrated and complex nose, rich in red fruit, such as sour cherry and cherry, with floral touches and vanilla nuances from the oak barrels where the wine aged.



In the mouth, sensations of ripe fruit, well combined with round and ripe tannins, firm acidity and a long, complex and elegant finish. It is expected a good ageing potential in the bottle.



14 months in french oak barrels (Allier) and 12 months in bottle at least.



BERARDO RESERVA FAMILIAR RED 2014

DENOMINATION: Red Wine from Península de Setúbal region
GRAPE VARIETIES: 70% Syrah and 30% Cabernet Sauvignon
AGEING: 14 months in french oak barrels (Allier) and 12 months in bottle at least
WINEMAKER: Filipa Tomaz da Costa
SOIL TYPE: Clay and limestone
FIRST HARVEST: 2005



HISTORY:

Behind a great wine is always a great man: José Berardo is a man of the world, a booster of the arts. The art of wine is one of his passions and 2005 was the first crop of this wine where we find his personality marked by: a passion for Portugal with the Touriga Nacional printing in the wine a sensitivity and «intuition», and their openness to the world with the grape variety Cabernet Sauvignon, implemented in the 4 corners of the world and that conveys strength and longevity.

PROFILE:

For the 2014 vintage, we selected for this wine two red wines of different varieties planted in the Serra da Arrábida, in the Peninsula de Setúbal region.

The first, a full-bodied but elegant Syrah, deep in color, was made at the end of September 2013. After a traditional winemaking followed an 14 months in new French oak barrels.

The second wine is a Cabernet Sauvignon also from our Casais da Serra vineyard; this "terroir" is ideal for slow and complete maturation of these varieties originating great wines and great ageing potential in wines.

ANALYSES:

Alcohol (%vol.): 14,0

PH: 3,45

Residual Sugar (g/l): 1,3

Total Acidity (g/l AT): 6,61

Total SO2 (mg/l): 115

Serving temperature: 16-18 °C

TASTING NOTES:

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GASTRONOMY:

It goes well with red meat dishes, game and cheese.

PRIZES: