

CASTELO DO SULCO RESERVA

SELEÇÃO DOS ENÓLOGOS



2021

IG LISBOA RED WINE

GRAPE VARIETIES

50% Touriga Nacional, 30% Syrah e 20% Aragonez.

WINEMAKING & AGEING

Fermented in stainless steel vats, aged for three months in wood.

WINEMAKER

Carlos Eduardo.

TASTING NOTES

Flavors and aromas of blackberries and raspberries, spices and vanilla. Full-bodied, smooth with long, elegant finish.

AWARDS

Vintage 2019 | Gold in Sommelier Wine Awards 2020

THE REGION

The Geographical Indication (IG) Lisboa is one of the most important Portuguese wine regions, in terms of vineyard area and wine production. Formed by gentle hills, of low relief, IG Lisboa extends from the capital of Portugal to the north, always along the coast, in a range not exceeding 40 km wide. Multifaceted region encompasses several denominations of origin, ancient and modern, with distinct characteristics. The climate is temperate, of Atlantic influence, with relatively mild summer, cooler and wetter in the areas closer to the sea, warmer and drier in the areas protected by Montejunto mountain.

THE BRAND

Castelo do Sulco appears in response to an increasing trend towards the consumption of quality wines by consumers who are increasingly informed and looking for proposals with the best quality-price ratio. The brand bets on the affirmation of Lisbon wines, having even assumed the signature "Lisboa em Garrafa", as a seal of quality and reinforcing a hype that the capital has been registering internationally. It is a democratic brand, an offer for young people, tourists, lovers of good gastronomy, of the Lisbon movement, for socializing among friends. It's a little bit of Lisbon in a bottle.

ANALYTICAL DETAILS

Alcohol Content	13,5%
Total Acidity	5,5 (+/-0,5)
pH	3,4 (+/- 0,5)

LOGISTICS INFORMATION

Bottle Weight (Kg)	1,35
EAN	5600390418291
ITF	15600390418298
Bottles/Case	6
Bottles/Pallet	630
Case Weight (Kg)	8,1
Case CBM3	12,2
Cases/Layer	21
Layers	5
Cases/Pallet	105

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