

CAVALO NEGRO RESERVA



2019

IG TEJO RED WINE

GRAPE VARIETIES

40% Castelão, 30% Aragonez and 30% Touriga Nacional.

WINEMAKING & AGEING

Fermentation in stainless steel vats with 6 months ageing in oak wood.

WINEMAKER

Carlos Eduardo.

TASTING NOTES

It shows an intense ruby color, with aromas and flavors of wild berries, some smoked and a hint of dark chocolate. Well structured, soft, long.

THE REGION

The Tejo, the largest river in Portugal, has always been associated with the production of quality wines. The city of Lisbon was traditionally its biggest market and until the middle of the 20th century the river also functioned as the main route to bring the wines produced in these lands to the capital. The region is divided into three large terroirs: the so-called "neighborhood", on the right bank of the Tejo, extending to the north, with clay and limestone soils; the "heath", on the left bank, walking south to Alentejo, and where sandy soils dominate; and the "field" or wetland, constituted by low and fertile alluvial lands, next to both banks of the river. Parras Wines has winemaking and storage facilities in the town of Gouxá, Almeirim - the heart of the Tejo.

THE BRAND

The Ribatejo area is par excellence the birthplace of the Lusitano horse, a brave companion of man since the times of the Roman empire. Distinguished by its elegance, agility and intelligence, the Lusitano horse is recognized worldwide as one of the noblest breeds for equestrian art. There is also no lack of race for the wines produced in the Tejo, next to the lands where these horses gallop freely. And it is this race, nobility and genuineness that we seek to transmit with the whites and reds of the Cavalo Negro brand.

ANALYTICAL DETAILS

Alcohol Content	13,5%
Total Acidity	5,00 - 6,00
pH	3,40 - 3,80

LOGISTICS INFORMATION

Bottle Weight (Kg)	1,17
EAN	5600390416792
ITF	15600390416799
Bottles/Case	6
Bottles/Pallet	600
Case Weight (Kg)	7,02
Case CBM3	11,13
Cases/Layer	25
Layers	4
Cases/Pallet	100

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