

SOGEVINUS CALEM Calem Fine Ruby

\$19.80

* Suggested retail price



	Product code	13847083
\$	Licensee price	\$17.21
aid -	Format	6x750ml
	Listing type	Private import
Ľõ	Status	Not available
•	Type of product	Aperitif wine
	Country	Portugal
Ø	Regulated designation	Denominação de origem controlada (DOC)
9	Region	Porto
•	Appellation	Porto
۲	Classification	Ruby
18 °	Varietal(s)	Tinta Roriz
#*	Varietal(s)	Touriga Nacional
#**	Varietal(s)	Touriga Franca
#*	Varietal(s)	Tinta barroca
%	Alcohol percentage	19.5%
- Contraction of the second se	Colour	Red
T	Closure type	Cork with plastic head
1 de la	Total acidity	3.63 g/l
Ë.	PH	3.70

ABOUT THIS WINERY

Sogevinus Group Mission is the production and trade of prestigious and high quality Port and Douro DOC Wines with a Vision to reach excellence and introduce new dynamics to the sector. For that, it bets in the vertical integration of the whole process, from the vineyards to the table of the appreciator.

TASTING NOTES

Deep ruby-red with garnet halo. The bouquet is vibrant, full of young and fruity aromas. The palate is firm, smooth and balanced, showing great freshness and vigor.

PRODUCT NOTES

The vineyard is arranged throughout horizontal terraced slopes and, more recently, it appears to be planted along the lines of the larger slopes in the ground, named the "High Vines".

PRODUCTION NOTES

The fabrication process includes stopping the fermentation of the must by adding a fortifying brandy (benefit or fortification), the blending of wines and the ageing. The fermentation in inox vats with pellicles maceration and pump over to the temperature of 28°c, until it reaches the desired Bé, adding brandy in this phase. Obtained by blending wines of variable maturation, lead through the ageing (minimum of 3 years) in inox and wood.

