



Capela Santa Margarida

Made with Organically Grown Grapes

Winemakers: Quinta da Plansel
Appellation: Vinho Regional Alentejano
Location: Montemor-o-Novo, Portugal
Varietal(s): 40% Aragonez (Tempranillo)
40% Trincadeira
20% Alicante Bouschet

Ageing: 9 months in stainless steel tanks and over 3 months in the bottle.

Analytical Data: Alc. 14.% by Vol. · Res. Sugar 2.1 g/l · Acidity: 5.8 g/l

Serve at: 61 - 64°F

Vineyard:

Because of the 15th-century chapel, Capela Santa Margarida vineyards are situated on historical land, and look idyllic with the river nearby. These are the first officially certified vineyard facilities in the country.

Particular mention should be made of their co-existence with surrounding natural ecosystems which include the endemic but rare wild grape (*Vitis silvestris*) at the river's edge.

Vinification:

The grapes were cooled down overnight and then slowly fermented over 15 days in traditional lagers. An extremely careful procedure for the grapes, due to the lack of mechanical influences.

Terroir:

Residual granite and metamorphic sedimentary soils.

Training system:

Guyot.

Tasting Notes:

Garnet with purple hues. Notes of mint and eucalyptus on the nose. Delicate spice touches and wild berries in the mouth. Smooth and elegant finish.

Winemaker Carlos Miguel de Carvalho Ramos

Enjoy with:

Meat dishes, game and vegetable plates with cream sauce.

Certification:

Sativa PT BIO - 03

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