

Casal de Valle Pradinhos  
Established 1913

Winegrower - Maria Antónia Pinto de Azevedo Mascarenhas  
5340-422 Macedo de Cavaleiros, Portugal  
GPS: 41°33'25.82"N 7°00'15.77"W  
[www.vallepradinhos.pt](http://www.vallepradinhos.pt)

**VALLE PRADINHOS RED 2007**

Region:	Macedo de Cavaleiros, Trás-os-Montes, Portugal
Soil:	Schist origin with medium levels of clay (argil) and the presence of quartz
Climate:	Temperate, characteristically continental climate
Vinification:	Rigorous grape selection, total destemming, fermentation with daily pumping over and temperature control. Post fermentative maceration. This wine was aged in oak barrels for 18 months and was neither filtered nor cold-stabilized. It may throw a deposit.
Grape Varieties:	This is a blend of predominantly Touriga Nacional, Cabernet Sauvignon and Tinta Amarela.
Colour:	Deep red with a violet hue.
Aroma:	Vigorous nose, very intense and complex with ripe red and black wild fruits, with some elegant floral notes and a touch of vanilla and spices.
Palate:	Smooth front palate. Full bodied with some fine and silky tannins interlaced by a firm fruit structure. Long and persistent finish. A fine example of a <i>terroir</i> wine.
Consumption:	Should be served at a temperature between 16 °C a 18 °C. This wine is a very good match for red meats and mature cheeses.
Ageing potential:	2020
Alcohol:	14,45 %vol
Total acidity:	4,78 g/l
pH:	3,82
Residual sugar:	1,9 g/l
Total SO <sub>2</sub> :	129 mg/l
Total production (bottles):	47,765 0,75 Lts bottles and 150 Magnum bottles 1,5 Lts
Bottled:	August 2009
Released:	December 2010
Lote:	04VPT/09
Winemaker:	Rui Cunha