

TECHNICAL SHEET

Tiago Cabaço

W I N E R Y

Blog red 2017

Blog is a terroir wine, made on the vineyard and chosen from the finest areas of vines with an extremely low production.

Tasting notes

A concentrated ruby red colour. It is reviving from the very best first, with good cheer, minerality, the seductive fruit that involves red cherries, red currants and plums, plus discreet floral hints. This is a bold red, but one that is smooth, deeply mineral, intense and elegant, fresh, with a fine, very prolonged aftertaste.

Wine-making

In 2017 we enjoyed an year with long, slow ripening of which our older vines and areas took full advantage and thus yielded grapes with a first rate balance between acidity and tannins. The grapes were harvested by hand and put into small boxes. The three varieties that derived most benefit from the exceptional generosity of nature were Syrah, Alicante Bouschet and Touriga Nacional, which yielded perfectly mature grapes. With such a wonderful raw material we did as less as possible and left the grapes to speak for themselves. So, we did little more than tread them in our stainless steel lagares, in keeping with the best traditions of the region, after which there was ageing in new and second year French oak barrels, to let the wine express itself in as pure a form as possible.

Technical information

Wine . blog red

Producer . Tiago Cabaço

Region . Alentejo - Estremoz

Year . 2017

Oenologist . Tiago Cabaço and Susana Esteban

Grapes Varieties . Alicante Bouschet, Syrah and Touriga Nacional

Age of vines . 19 years old

Harvest Period . September 2017

Fermentation . Foot trodden in stainless steel lagar with controlled temperature

Ageing . Eighteen months in French oak barrels, half new and half second year

Bottled . January 2020

Alcohol . 15 % vol.

Total acidity . 6,0 g/L

pH . 3,40

