

TECHICAL SHEET

Tiago Cabaço

W I N E R Y

blog Alicante Bouschet + Syrah red 2017

Blog is a terroir wine, made on the vineyard and chosen from the finest areas of vines with an extremely low production. In 2017 we had the advantage of two exceptional grapes, Alicante Bouschet and Syrah, that would enable us to make an outstanding wine of perfect fruity exuberance and structure from these two varietals. A connection that made it absolute complete...that we decided to reissue this special lot.

Tasting notes

A very deep, rich red colour. Tense and closed, concentrated and powerful, floral and fruity, its finish has some earthy notes that had to its complexity. Silky and velvety in texture, this is an intense, structured red wine, vigorous but not aggressive, complex and elegant with a fresh finish, and great keeping potential.

Wine-making

In 2017 we enjoyed 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 two varietals that derived most benefit from the exceptional generosity of nature were Alicante Bouschet and Syrah, 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 that 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 alicante bouschet + syrah red

Producer . Tiago Cabaço

Region. Alentejo

Year . 2017

Oenologist . Tiago Cabaço and Susana Esteban

Grapes . Alicante Bouschet and syrah

Age of vines . Around 30 years

Harvest Period . September 2017

Fermentation . Foot trodden in stainless steel lagar, at controlled temperature

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

Bottled . February 2020

Alcohol . 15 % vol.

Total acidity . 6,3 g/L

pH . 3,30

