

# BERARDO RESERVA FAMILIAR

## RED 2016



REGIONAL PENÍNSULA DE SETÚBAL



16°C - 18°C



Syrah (60%),  
Cabernet Sauvignon (40%)



20 months in french oak Allier and 12 months in the bottle minimum



75cl / 150 cl



3x Case  
Case Weight: 5,47 kg  
Case (L/W/H): 0,268 x 0,095 x 0,347 m  
Case Volume: 0,009 m3



Filipa Tomaz da Costa

### PROFILE

For the 2016 vintage, we selected for this wine two red wines of different varieties planted in the Serra da Arrábida, in the Peninsula de Setúbal region.

The first, a full-bodied but elegant Syrah from our Pinheiro Ramudo vineyard, deep in color, was made at the end of September 2016. After a traditional winemaking followed an 20 months in new French oak barrels.

The second wine is a Cabernet Sauvignon also from our Quinta da Bacalhôa vineyard; this "terroir" is ideal for slow and complete maturation of these varieties originating great wines and great ageing potential in wines. This wine was bottled on September of 2018 and, already in bottle, it staged in the cellars until its commercialization.

### TASTING NOTES

Berardo Reserva Familiar presents intense and deep red color; concentrated and complex nose, rich in red fruit, such as sour cherry and cherry, with floral touches and vanilla nuances from the oak barrels where the wine aged.

In the mouth, sensations of ripe fruit, well combined with round and ripe tannins, firm acidity and a long, complex and elegant finish. It is expected a good ageing potential in the bottle.

### ANALYSIS | SOIL

ALCOHOL (%VOL.): 14,5

TOTAL ACIDITY (g/l AT): 5,9

PH: 3,49

SO<sub>2</sub>: 115

RESIDUAL SUGAR: 0,6

SOIL TYPE: Sandy Loam

FOOD ALLERGENS: CONTAINS SULFITS

### FOOD PAIRING

It goes well with red meat dishes, game and cheese.

### HISTORY

Behind a great wine is always a great man: José Berardo is a man of the world, a booster of the arts. The art of wine is one of his passions and 2005 was the first crop of this wine where we find his personality marked by: a passion for Portugal with the Touriga Nacional printing in the wine a sensitivity and «intuition», and their openness to the world with the grape variety Cabernet Sauvignon, implemented in the 4 corners of the world and that conveys strength and longevity.

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