






Insônia

It presents an intense ruby color, aroma of ripe red fruits, vanilla black tea, soft tannins and balanced acidity.

COLOR	YEAR	SOIL	VITICULTURE
Red	2018	Clayey	Artur Estevão

VINIFICATION

Part fermentation in stainless steel vats with pumping over and another part in stainless steel vats with treaders. Tanning and fermentation temperature of 26°C.

 Cabernet Sauvignon - 40% Alicante Bouschet - 30% Touriga Nacional - 30%	 Filipe Sevinate Pinto Susana Correia
 Should be served at 16°C to 18°C, accompanying meat and cheese dishes.	

Alcohol Content - 14.1%
Total Acidity - 5.4g/L in tartaric acid

Total Sugar - 0.8g/L
PH - 3.74