



BATHOREU CASTELÃO RED DOC DO TEJO 2023

Bathoreu

CASTELÃO
2023

Produced from the grapes Castelão (100%), created in our vineyard *Poços* in Aveiras de Cima, Tejo Region, Portugal.

Stainless steel vat with skin maceration from 6 to 8 days with controlled temperature between 26 and 28°C. Ten months stage in new French oak barrels and a minimum of 3 months stage in the bottle.

Fresh, fruity, soft and elegant.

Light meals, pasta, meat, cheese. Serve at 15°C.

Analytical Control

Alcohol Vol. (%)	13.68
Total Acidity (g/L)	5.06
Volatile Acidity (g/L)	0.53
Density at 20°C (g/L)	0.9933
Total Dry Extract (mg/L)	32.6
Total Sulfur Dioxide (mg/L)	72
Free Sulfur Dioxide (mg/L)	20
Residual Sugars (g/L)	0.7
pH (20 to 25°C)	3.62