



Capela Santa Margarida

Made with Organically Grown Grapes

Winemakers: Quinta da Plansel
Appellation: Vinho Regional Alentejano
Location: Montemor-o-Novo, Portugal
Varietal(s): 40% Aragonez (Tempranillo)
 40% Trincadeira
 20% Alicante Bouschet
Ageing: 9 months in stainless steel tanks and over 3 months in the bottle.
Analytical Data: Alc. 14.% by Vol. · Res. Sugar 2.1 g/l · Acidity: 5.8 g/l
Serve at: 61 - 64°F
UPC: 8-13561 01040-7

Vineyard:

Because of the 15th-century chapel, Capela Santa Margarida vineyards are situated on historical land, and look idyllic with the river nearby. These are the first officially certified vineyard facilities in the country. Particular mention should be made of their co-existence with surrounding natural ecosystems which include the endemic but rare wild grape (*Vitis silvestris*) at the river's edge.

Vinification:

The grapes were cooled down overnight and then slowly fermented over 15 days in traditional lagers. An extremely careful procedure for the grapes, due to the lack of mechanical influences.

Terroir:

Residual granite and metamorphic sedimentary soils.

Training system:

Guyot.

Tasting Notes:

Young & fruity. Garnet red color with purple hues. Aromas of blackberry and an interesting freshness of mint. Some hints of spice, and light oak. Medium body with soft tannins combined with wild berries. Elegant and persistent finish. - 2018 vintage

Winemaker Carlos Miguel de Carvalho Ramos

Dusty ruby color. Aromas of wild blackberry, wintergreen, milk chocolate, and sap with a satiny, vibrant, light-to-medium body and a compelling, medium-length cafe au lait, tapenade, slate, candied tomato, and burlap finish with light oak. A youthful, fruity red that will pair effortlessly.

Tastings.com

Produced from organically grown grapes, this wine is structured and firm. It offers chocolate flavors as well as plenty of black currant fruits. Acidity and a dry edge give plenty of structure, but the wine is ready to drink.

Wine Enthusiast

Enjoy with:

Meat dishes, game and vegetable plates with cream sauce.

Certification:

Sativa PT BIO - 03



Blue Lifestyle
 88 points - Silver Medal
 Vintage: 2016



tastings.com by BTI
 89 points - Silver Medal
 Highly Recommended
 Vintage: 2016



Wine Enthusiast Magazine
 87 points
 Vintage: 2016

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