TECHNICAL CARD

BARBEITO BOAL

TYPE: Boal

AGE: 10 years old

GRAPE VARIETY: 100% Boal

VINEYARDS: Estreito de Câmara de Lobos, São Vicente and Estreito da Calheta

VINIFICATION: Mechanical pressing. Fermentation is stopped with the addition of vinic alcoohol (96%)

MATURATION AND BLENDING: Boal aged in oak casks during 10/14 years by the canteiro method. For this blend, wines from only 2 warehouses were selected. From the warehouse in Câmara de Lobos we selected a more gentle and aromatic wine while the wine selected from the warehouse in São Martinho due to the higher evaporation levels is stronger in acidity and sugar.

ALCOHOL DEGREE: 19% at 20ºC (average)

SUGAR DEGREE: 3,0º Baumé

TOTAL SUGAR: 88,7 g/dm3

VOLATILE ACIDITY: 0,74 g/dm3 (acetic acid)

pH: 3,40 (20,4ºC)