

CANTO DO PEDRO RESERVA VINHAS VELHAS

Century old Fiuza is a family estate that developed a modern portfolio of wines, combining indigenous portuguese grapes with international varietals. Our wines embody the essence and tradition of portuguese winemaking at the same time appealing to modern wine lovers.

Canto do Pedro is a name of one of our vines in Bairro terroir. It is our oldest vine planted 35 years ago with french and portuguese varieties. On the vine, there is an one hundred year old solitary cork that was the inspiration to create the label.

Characteristics

APPELLATION: Vinho Regional Tejo

TYPE OF WINE: Red

VINTAGE: 2021

ALCOHOL CONTENT (VOL.): 13,5%

TOTAL ACIDITY: 5,01 g/l

PH: 3,73

KCAL: 83 KCal/100mL

RESIDUAL SUGAR: 1 g/l

GRAPE VARIETAL: Touriga Nacional, Cabernet Sauvignon, Tinta Francisca

HARVEST: Early october

TYPE OF SOIL: Clay-limestone

VINIFICATION: Pre-fermentative maceration to extract aromas and soft tannins separated by variety. 6 months in French oak barrels.

Tasting Notes

COLOR: Intense ruby.

NOSE: Black fruit with hints of violets, cacao and spices.

PALATE: Deep palate with soft tannins and well-balanced structure. Long and persistent finish.

DRINKING TEMPERATURE: Drink at 16°C to 18°C (61°F to 64°F)

FOOD PAIRING: Recommend with meat dishes, game, barbecue and strong cheeses.

Awards and Reviews







2019 VINTAGE

90 POINTS + BEST BUY 90 POINTS + BEST BUY 2020 VINTAGE

90 POINTS 2021 VINTAGE

Packaging Specifications

BOTTLE CAPACITY	CODES		DIMENSIONS OF 6 BOTTLE CASE (MM)	EUR O-PALLET		
750 ml	UPC 5 603802 40011 2	EAN 1 5603802 40011 9	321x243x165 (8,1 kg)	Quantity of 6-Bottle Cases 105 (21x5)	Dimensions (mm) 1200x800x1750	Weight 788 kg