



LÚCIA E AMÉRICO  
**FERRAZ**

WINE. LOVE AND FAMILY

**SOUVALL**  
RESERVE . 2017 . RED WINE

TINTO . RED  
**SOUVALL**  
DOC BEIRA INTERIOR  
RESERVA  
2017



PRODUCT OF PORTUGAL

LÚCIA E AMÉRICO  
**FERRAZ**

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RESERVE . 2017 . RED WINE

Our vineyards and cellars are located in the village of Vale Flor, a centennial parish in the county of Meda. With unique granitic soils and a climate typical from the region, this land yields wines with noble and peculiar aromas.

Join our tradition and enjoy!



**Appellation** DOC Beira Interior - Reserve  
**Origin** Vale Flor (Mêda)  
**Soil** Granitic  
**Climate | Exposure** Continental / South and East



**Alcohol Content** 12,5% vol.  
**Total Sugars** 0,9g /dm<sup>3</sup>  
**Total Acidity** 6,3g /dm<sup>3</sup>  
**Volatile Acidity** 0,44g /dm<sup>3</sup>  
**pH** 3,6



**Grape Varieties**  
Diverse, with a predominance of Touriga Nacional, Touriga Franca, Tinta Roriz e Tinta Barroca.

**Vineyard Age** 40 to 50 years  
**Vines** Old vines with various varieties of grapes  
**Altitude** 500-700 meters  
**Harvest season** September 2017  
**Bottling** February 2019  
**Malolactic Fermentation** In stainless steel tanks

**Vinification**

Hand-picked and placed in 20 kg crates, the grapes were subjected to a selection table, meticulously chosen, and finally, destemmed. Fermentation was conducted in stainless steel tanks with wild yeasts at controlled temperature.



**Aging Process**  
50% in stainless steel tanks and 50% used barrels



**Net Volume** 750ml  
**Bottle** Bordeaux  
**Boxes** 2-6 bottles



**Storage** horizontal  
**Temperature** 16°C a 18°C  
**Direct Light** Little to none



**Tasting Notes**

Ruby-coloured, complex and elegant wine, offering lively aromas of red berries with a soft touch of spice. Such a rich and savoury taste expresses a very delicate and fresh character, with subtle and well integrated tannins. The endnote leaves a lingering and intense flavor.



**Food Pairing**

Ideal with red meats and traditional Portuguese gastronomy, such as roasted lamb, lamprey, "rojões" (seasoned pork loins), "sarrabulho" (curdled pig blood stew), "cozido à portuguesa" (Portuguese stew) and grilled sardines.



**Oenologist**

Pedro Branco  
**Barcode**  
5600662693203  
**Production**  
6.700 bottles

**NORTE2020** 



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