

Duo de Cabernet

IGP Setúbal Peninsula · 2020



2020 marked the first harvest at Quinta dos Arcos of the Cabernet Franc and Cabernet Sauvignon varieties. The vineyards are located next to the Serra da Arrábida Natural Park, about 5 km in a straight line from the Atlantic Ocean — with the Serra da Arrábida between the vineyard and the ocean, slightly reducing the strong maritime influence while allowing optimal ripening conditions.

A wine produced exclusively from Cabernet Franc and Cabernet Sauvignon, both perfectly adapted to the terroir. Yield of 3.5 tonnes per hectare. Harvest took place in mid-September 2020.

The hand-harvested grapes were de-stemmed and crushed. Fermentation took place in stainless steel with automatic punching down at 24°C for two weeks, followed by pressing. After malolactic fermentation, the wine aged in stainless steel for 22 months before bottling.

TASTING NOTES

Bright, intense ruby colour. Aromas of dark fruits and violet — currants and black cherries. Long finish carried by fine tannins.

FOOD PAIRINGS

Pairs with red meats, roasted pork loin, pasta with tomato sauce, vegetables like peppers or stuffed eggplants, or cheeses such as brie, camembert, Azeitão cheese and Serra da Estrela cheese.



TECHNICAL SHEET

BRAND	REGION	VOLUME
Sangue Real	Setúbal Peninsula	75 cl
VINTAGE	ALCOHOL	BOTTLING
2020	13.5 % vol	July 2022
COLOUR	PH	PRODUCTION
Red	3.64	4,400 bottles
VARIETIES	TOTAL ACIDITY	OENOLOGY
Cab. Franc · Cab. Sauv.	5.65 g/L	Sangue Real Team
APPELLATION	RESIDUAL SUGAR	
IGP Setúbal Peninsula	1.00 g/L	
STYLE	AGEING	
Still wine	22 months in stainless steel	