



FEIJOADA&CO

Who drinks it | Friends.

Hour | At the time of the Feijoada.

Flavor | Grape, the one that goes well with the Feijoada.

Goes well with... Samba, friends and football.

For the pan: 1kg black beans, 500g dried beef, 500g salted or smoked pork ribs, 2 salted pork feet, 200g pork tail, 100g salted pork ear, 200g smoked pork loin, 100g paio, 100g Portuguese sausage, 100g smoked beef tongue, 50g bacon, 200g chopped onion, 100g chopped garlic, 6 bay leaves, 2 glasses orange juice, 1/4 cup brandy.

Type | Red wine

Region | Alentejo

Grape varieties | 75% Castelão | 13% Trincadeira 12% Aragonez

Volume | 14%

Soil | Clay-Limestone

Color | Ruby

Bouquet | Fruity with hints of strawberry, redcurrant, cassis and violets

Temperature | 14-16 °C

Technical notes | Presenting a fruity palate, with a balanced acidity, present but soft tannins and a well integrated wood, this ruby color wine is also characterized by a bouquet of raspberry, dry figs, strawberry, violets, mint and green tea, having a medium finish