



Sao Joao Barraida

Caves São João has one of the oldest cellars in Portugal which reflects their history and reputation in Portugal. Founded in 1920, they have recently celebrated their Centenary, now more than 100 years since production began.

The grapes were manually harvested and after a careful selection and destemming have macerated one and a half weeks in a vat with a pneumatic press. It is an intense, fresh and complex wine that is very elegant and medium bodied with complex aromas of black and red fruits and some toast, coffee and cinnamon notes from partial ageing in oak barrels. It has moderate tannins with excellent quality and a long, pleasant finish.

Style: Warm hearted herby red Serving Temperature: 17 – 18°C. Suggestions: Drink with roast or grilled red meats. It also matches with game and strong cheeses.

Producer: Caves de Sao Jaoa

Winemaker: António Saramago & José Carvalheira

Country of Origin: Portugal

Region of Origin: Barraida

Grapes: Baga (30%), Touriga Nacional (30%), Syrah (25%) & Cabernet Sauvignon (15%).

ABV 13.0%

Closure Type: cork

