

<https://adhocwine.com/>



CORCOVADO

22° 57' 8.7" S, 43° 12' 42" W

Vinho Tinto / Red Wine RESERVA

Cabernet Sauvignon, Syrah, Aragonez e Alicante Bouschet

De cor rubi intensa, tem no aroma especiarias diversas e com frutas vermelhas, tostado e toque de pimenta no final. No palato é intenso, mas bem articulado. Corpo médio, acidez equilibrada, taninos macios. Final de média persistência com retrogosto de caramelo.

Delicate and elegant. Intense ruby color, it has in the aroma various spices and with red fruits, toasted and touch of pepper in the end. On the palate is intense but well-articulated. Medium body, balanced acidity, soft tannins. Medium persistence with caramel aftertaste.

Corcovado: 22°57'8.7"S 43°12'42"W – Tijuca rock, 2329ft high. Quoting the late and virtuous Brazilian conductor Antônio Carlos Jobim “a lot of calm to think and time to dream / from the window spots the Corcovado, the redeemer, so beautiful”. This wine is more! It is an anthem to the Portuguese-Brazilian relationship, in the aftermath of 514 years of history.

White Corcovado Premium is a tribute to the grape verdelho subtly blended with arinto and antão vaz. The brand has presence in some of the world's best gastronomy venues thanks to a single fresh fruit with fruit still green aroma notes and a fresh taste, medium acidity and persistent final.

Corcovado reserve red wine since its debut in 2012, is presented with all care and sophistication. We have thus created a fantastic wine, cabernet sauvignon oriented, with a beautiful grape selection, aged for 12 months in French and American oak and endorsed by the traditional blend that elevates oenology and that includes syrah, aragonez and alicante bouschet in maturities between 6 to 9 months.



Safra 2016.