

VERSÁTIL RED



DESIGNATION: Vinho Regional Alentejano

SOIL: Clay Soils

CLIMATE: Mediterranean

HARVEST: 2017

GRAPE VARIETIES: Touriga Nacional, Trincadeira, Aragonez and Tinta Caiada.

WINEMAKERS

Patrícia Peixoto and Bernardo Cabral

VINIFICATION

Mechanical harvesting, total destemming followed by alcoholic fermentation at 28°C (82,4°F). Slight filtration before bottling. Stage in bottle for 6 months.

TASTING NOTES

Clean and ruby color.
Intense aroma of red fruits and wild flowers.
Very fruity in the mouth, soft with medium persistence.

WINE ANALYSIS

Alcohol: 14% | **Total acidity:** 5,8g/L

pH: 3,58 | **Residual sugar:** 2,2g/L

FOOD PAIRING AND CONSUMER SUGGESTIONS

- Meat, fat fish, pasta, cheese and baked vegetables.
- Serve at the temperature of 16° to 18°C.
- Drink now or during the next 3 years.

FORMATS AVAILABLE

Boxes of 6x750ml 7,5Kg | 100 boxes per pallet–750Kg

Boxes of 12x275ml 8,5Kg | 90 boxes per pallet–765Kg

EAN:

. Bottle 750ml: 5602252000675

. Bottle 375ml: 5602252000712

ITF:

. Boxes 750ml: 15602252000573

. Boxes 375ml: 25602252000488