

## SANTA VITÓRIA RESERVE RED



**DESIGNATION:** Vinho Regional Alentejano

**SOIL:** Clay Soils

**CLIMATE:** Mediterranean

**HARVEST:** 2016

**GRAPE VARIETIES:** Touriga Nacional, Trincadeira, Cabernet Sauvignon, Syrah and Merlot.

### **WINEMAKERS**

Patrícia Peixoto and Bernardo Cabral

### **VINIFICATION**

Traditional harvest, alcoholic fermentation in stainless steel at controlled temperatures between 26° to 28°C (78,8° to 82,4°F) with maceration after fermentation.

Aged for 9 months in French oak barrels.

### **TASTING NOTES**

Clear appearance and intense ruby color. Intense aroma of ripe fruits, plum and gooseberry with spices notes. Soft tannins very well balanced and persistent.

### **WINE ANALYSIS**

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

**pH:** 3,64 | **Residual sugar:** 1,6g/L

### **FOOD PAIRING AND CONSUMER SUGGESTIONS**

- Red meat, game meat, roast fish and cheese.
- Serve at the temperature of 16° to 18°C.
- Drink now or during the next 6 years.

### **FORMATS AVAILABLE**

Boxes of 6x750ml 7,5Kg | 96 boxes per pallet – 720Kg  
Bottle of 1500ml

### **EAN:**

- . Bottle 750ml: 5602252000835
- . Bottle 1500ml: 5602252001054

### **ITF:**

- . Boxes 750ml: 15602252000689
- . Bottle 1500ml: 5602252001054