

## SANTA VITÓRIA SPECIAL RESERVE RED



**DESIGNATION:** Vinho Regional Alentejano

**SOIL:** Clay Soils

**CLIMATE:** Mediterranean

**HARVEST:** 2015

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

**WINEMAKERS**

Patrícia Peixoto and Bernardo Cabral

**VINIFICATION**

Hand picking and cold maceration for 3 days followed by fermentation in *lagar* with a temperature of 26°C (78,8°F). Stamping with robot and maceration after fermentation for 1 week. The three grapes were vinified separately and the blend was only in the end of aging. Stage for 13 months in new French oak barrels where the malolactic fermentation happens. Bottle stage during 1 year.

**TASTING NOTES**

Clear appearance and ruby color with concentration. Very balanced aroma, markedly fruity with notes of orange peel, dark chocolate and spices. Very full bodied in the mouth with tannins but soft. Very structured and persistent.

**WINE ANALYSIS**

**Alcohol:** 14,5% | **Total acidity:** 5,4g/L

**pH:** 3,54 | **Residual sugar:** 2,1g/L

**FOOD PAIRING AND CONSUMER SUGGESTIONS**

- Red meat, game meat and soft cheese.
- Serve at the temperature of 16° to 18°C.
- Drink now or during the next 5 to 10 years.

**FORMATS AVAILABLE**

Boxes of 6x750ml 9Kg | 96 boxes per pallet – 864Kg

Bottle of 1500ml

**EAN:**

. Bottle 750ml: 5602252000859

. Bottle 1500ml: 5602252000408

**ITF:**

. Boxes 750ml: 15602252000702

. Bottle 1500ml: 5602252000408