

INEVITÁVEL 30 YEARS

Special Edition to celebrate 30 years Vila Galé



DESIGNATION: Vinho Regional Alentejano

SOIL: Clay Soils

CLIMATE: Mediterranean

HARVEST: 2016

GRAPE VARIETIES: Cabernet Sauvignon and Syrah.

WINEMAKERS

Patrícia Peixoto and Bernardo Cabral

VINIFICATION

Manual picking followed by a rigorous selection of the best grapes. Maceration before and after alcoholic fermentation followed by a period of 14 months of stage in French oak barrels.

TASTING NOTES

Clear and depth grenat colour.

Great richness aromatic with balsamic notes, black plums and chocolate. Perfect harmony between the wine and the barrel where it staged, complex aroma with some nuts and spices.

Presents a great structure, full bodied and complex. Very long and persistent.

WINE ANALYSIS

Alcohol: 14% | **Total acidity:** 5,6g/L

pH: 3,60 | **Residual sugar:** 2,3g/L

FOOD PAIRING AND CONSUMER SUGGESTIONS

- Meat, cheeses, game meat and codfish.
- Serve at the temperature of 16° to 18 °C.
- Drink now or during the next 10 years.

FORMATS AVAILABLE

Boxes of 6x750ml 9Kg | 96 boxes per pallet – 864Kg
Bottle of 1500ml

EAN:

- . Bottle 750ml: 5602252001030
- . Bottle 1500ml: 5602252001061

ITF:

- . Boxes 750ml: 15602252000900
- . Bottle 1500ml: 5602252001061