



## SELEÇÃO RED

**Country** | Portugal

**Region** | Alentejo

**Climate** | Mediterranean

**Soil** | Shale-clayey

**Type** | Red

**Classified as** | Regional wine from the Alentejo

**Varieties** | Aragonez and Touriga Nacional

**Year of Harvest** | 2018

**Winemaking** | Alcoholic fermentation in stainless steel tanks at a controlled temperature between 26°C to 28°C with post-fermentation maceration for a short period of time. 9-month barrel aging.

**Tasting notes** | Clear in appearance, with an intense ruby color. Intense aroma of ripe fruits, plum and redcurrant, with spice notes. Well-balanced palate with soft tannins. Persistent finish.

**Harmonizing Suggestions** | Ideal with red meat, lamb, game meat, baked fish and ripened cheese. Drink immediately or store for a maximum of 6 years

Serving temperature: between 16°C and 18°C.

Store in a cool, dry place, protected from light.

**Alcohol Content** | 14%

**Total Acidity** | 6.8g/L

**PH** | 3.68

**Residual sugars** | 1.8g/L

**Winemaker** | Patrícia Peixoto and Bernardo Cabral



**Casa de Santa Vitória Sociedade Agro-Industrial**

Herdade da Malhada, 7800 - 730 Santa Vitória

Telefone: (+351) 284 970 170

[www.santavitoria.pt](http://www.santavitoria.pt)