



Adega de Palmela Red Selected Harvest



History:

The Palmela D.O.C. is the pinnacle of wines of the Region, which has always been known as the "Mother land of Wines". The Adega de Palmela Selected Harvest is an excellence wine with an elegant profile, that represents distinctively its origin very well, presenting on the label with the emblematic Palmela Castle image.

Region: Setúbal Península

Classification: Red Wine Palmela D.O.C. Selected Harvest

Name: Adega de Palmela

Grape Variety: Castelão, Syrah, Touriga Nacional and Petit Verdot

Alcohol Content: 14% vol

Vinification:

Careful fermentation and a long pelicular maceration, followed by an ageing phase of 8 months in French and American oak barrels.

Temperature: 16-18°C

Serving:

Goes well with all traditional Portuguese cuisine dishes, cheeses and cod.

Estimated Longevity: Around 5 years

Tasting Notes:

A ruby color with violet reflections, fruity and complex aroma where toasted and vanilla flavors stand out. It has a velvety palate with well incorporated tannins, finishing with a good persistence..

Analysis: pH 3,83 | Total Ac.: 5,11 g/l | Residual Sugar: 5,1g/dm³ | Kcal: 83/100ml

Capacity: 75cl