



Adega de Palmela Red

Reserve

**History:**

Created with a mixture of tradition and modernity, the Palmela Reserve is a wine of character and beautiful throughout its richness of flavor and aroma.

Region: Setúbal Península

Classification: Red Palmela D.O.C. Reserve

Name: Adega de Palmela

Grape Varieties:

Castelão, Syrah, Aragonês e Cabernet Sauvignon

Alcohol Content: 14,5% 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, game dishes, grilled meats, cheeses and cod.

Estimate Longevity: Around 10 years

Tasting Note:

Ruby colour with violaceous reflections, aroma of red fruits evolving to a few notes of jam and spices, toast and vanilla. In the mouth, it is soft and has velvety tannins with a pleasant aftertaste.

Analysis: pH 3,66 | Ac. Total: 5,97 g/l

Capacities: 75cl