

Cinquentenário



History: On the celebration of its fiftieth anniversary, in November 2005, the Adega Cooperativa de Palmela, wanted to, with this wine, leave a legacy to future generations, and also pay tribute to all those who with their work helped to ennoble the Winery.

Region: Setúbal Peninsula

Classification: Red Palmela D.O.

Name: Cinquentenário

Grape varieties: Castelão, Cabernet Sauvignon, Touriga Nacional.

Alcohol content: 14,5%

Vinification:

Alcoholic fermentation in stainless steel vats with temperature control, followed by a prolonged and careful pelicular maceration. Subject to ageing in national oak casks for a period of 9 months.

Serving:

Recommended drinking temperature: 18°C
Goes well with all meat dishes and cod.
Store in a cool place and away from light.

Tasting note:

With colour of an intense grenade and an aroma of red fruits, compote and toast, it is a fairly full-bodied wine.

Analysis: Alc. Cont. 14,5% vol | pH: 3.8 |
Ac. Total: 5.4 g/l

Capacities: 75cl