

Villa Palma



History: Villa Palma, the town of Palmela, "among all others, the highest and most beautiful", a tribute made by the Adegas Cooperativas de Palmela, to the village where it is located. A wine of character and beautiful in all its richness of flavour and aromas. Obtained from the grapes of old vines of Castelão, vinified with temperature control and aged in oak casks. Produced only in years of superior quality.

Region: Setúbal Peninsula

Classification: Red Palmela D.O.

Name: Villa Palma

Grape varieties: Castelão

Alcohol content: 13,5%

Vinification:

Alcoholic fermentation in temperature controlled stainless steel vats, followed by careful pelicular maceration.

Serving:

Temperature: 18°C

Accompaniment: Goes well with tournedos or veal ribs as well as strong flavoured cheese.

Store in a cool place away from light.

Tasting note:

With an intense grenade and aroma of dried fruits, toast and vanilla, we find a wine with a full-bodied flavour and soft tannins.

Analysis: Alc. content 13.5% vol | pH: 3.8 | Ac. Total: 5.4 g/l

Capacities: 75cl