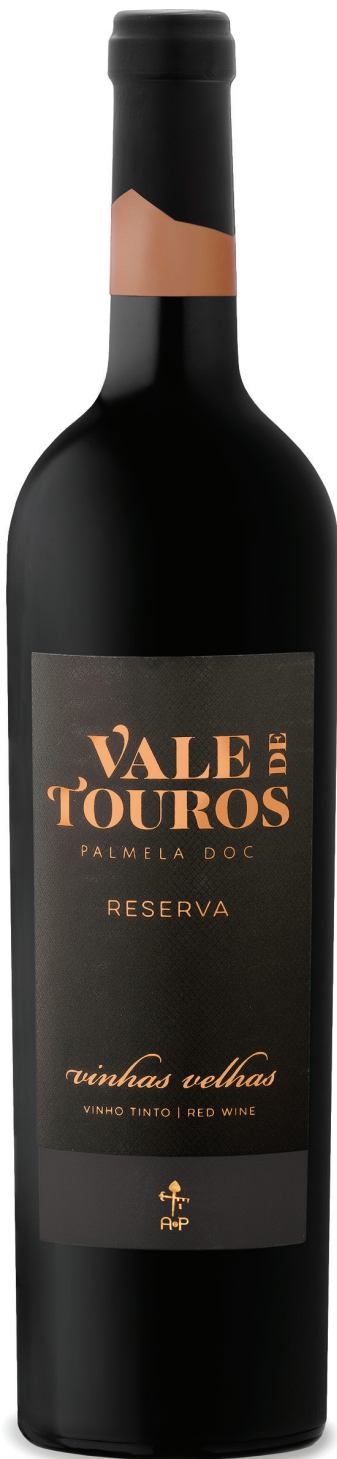


Vale de Touros Old Wines



History:

Adega de Palmela likes to pay homage to the localities of the region, thus giving local names to its brands. Vale de Touros was born this way, in the Municipality of Palmela. The older locals say that it would be where the bulls would spend the night on their way to the arena.

Region: Setúbal Península

Classification: Red Wine Palmela D.O.C. Old Wines Reserve

Name: Vale de Touros

Grape Variety: Castelão

Alcohol Content: 14,5% vol

Vinification:

Ferments in stainless steel vats with controlled temperature followed by a long peculiar maceration. Aged in French and American oak barrels for 10 months.

Temperature: 16-18°C

Serving: Ideal with stewed and oven baked meat dishes, game and cheeses with intense aroma. Estimate longevity of around 10 years.

Estimated longevity: Around 10 years

Tasting Note:

Deep and concentrated aroma with notes of ripe red fruits, jam and spices. Full-bodied wine, with tannins and an elegant and persistent after taste.

Analysis: pH 3,86 | Total Ac.: 4,98 g/l

Capacities: 75cl, 1,5l and 3l