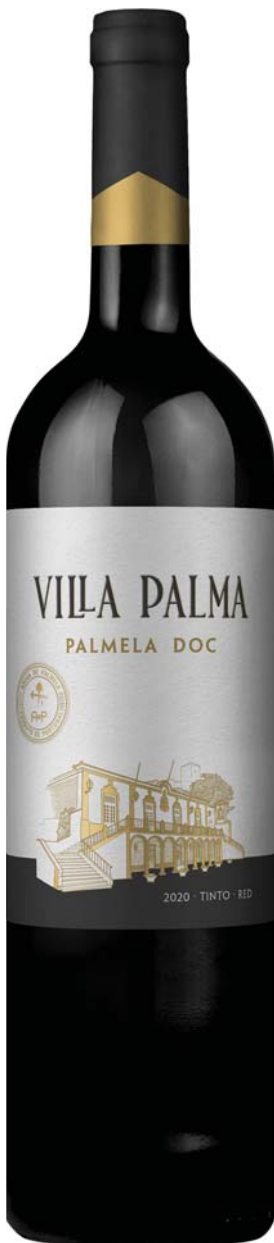




# Villa Palma Red



<https://tinyurl.com/yrhf3em8>



## History:

The Villa Palma wine is a tribute to the beautiful village of Palmela also known by many as "Mother Land of Wine."

"The Palmela Castle, located in the Setúbal Peninsula, is implemented in a sumptuous hill in Arrábida near the Sado River and not far from the Tejo River.

However due to its strategic and economic importance, the ancient village of Palmela was Romanized by a Magistrate of the Lusitania called Cornelio Palma, one of the key influencers of wine and vineyard culture in the region.

**Region:** Península de Setúbal

**Classification:** Red Palmela D.O.

**Name:** Vila Palma

**Grape Varieties:** Castelão, Syrah and Aragonês

**Alcohol Content:** 13,5% vol

## Vinification:

Fermentation in temperature controlled stainless steel tanks and a prolonged pelicular maceration.

**Temperature:** 16-18°C

**Serving:** PrGoes well with all dishes of traditional Portuguese cuisine, game dishes, grilled meats, cheeses and cod.

**Estimated Longevity:** Around 5 years

## Tasting Notes:

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

**Analisis:** pH: 3,76 | Total Ac.: 4,75 g/l

Sugar: 0,1 g/100 ml | Kcal: 82/100ml

**Capacities:** 75cl