



Adega de Palmela Grand Reserve Red Special Edition 70 Years



<https://tinyurl.com/3emmrwp6>



History:

For the celebration of his seventieth birthday, Adega the Palmela created with a mixture of tradition and modernity a Reserve, wine with high quality. With this wine Adega de Palmela pretend to leave a legacy to future generations and also pay tribute to all those who with their work helped to ennoble the winery.

Region: Setúbal Península

Classification: Red Palmela DOC Grand Reserve

Name: Adega de Palmela

Grape Varieties:

Castelão, Syrah, Aragonês, Touriga Nacional and Petit Verdot

Alcohol Content: 14% vol

Vinification:

Careful fermentation and a long pelicular maceration, followed by an ageing phase of 12 months in French and American oak barrels. Everything to ensure a unique quality wine.

Temperature: 16-18°C

Serving:

Goes well with all traditional Portuguese dishes, game dishes, grilled meats and mature cheeses.

Estimated Longevity: Around 10 years.

Tasting Note: Ruby colour with violaceous reflections, aroma of red fruits evolving into some notes of jam and spices, toast and vanilla. It is mild in the mouth with velvety tannins, and has a pleasant aftertaste.

Analysis: pH 3,45 | **Total Ac.:** 6 g/l |

Sugar: 0,6 g/100 ml | **Kcal:** 86/100ml

Capacities: 75cl