



Adega de Palmela Grand Reserve Red



<https://tinyurl.com/452kaswa>

**History:**

Created with a mixture of tradition and modernity, only produced in exceptional years the Palmela Grand Reserve presents itself as a high character wine in all its richness of flavor and aroma.

Region: Península de Setúbal

Classification: Palmela D.O.C. Grande Reserva

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 cuisine 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 to a few notes of jam and spices, toast and vanilla. In the mouth, it is soft and has velvety tannins with a pleasant aftertaste.

Analysis: pH: 3,56 | Total Ac.: 5,90 g/l

Sugar: 0,4 g/100 ml | Kcal: 88/100 ml

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