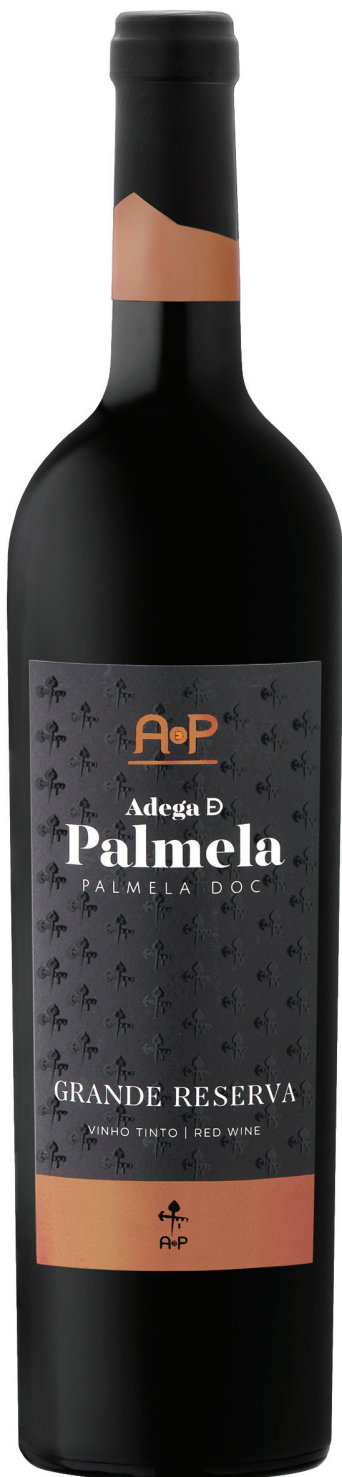


# Adega de Palmela Grand Reserve Red

**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, Touriga Nacional and Cabernet Sauvignon

**Alcohol Content:** 14,5% 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 3,66 | Total Ac.: 5,07 g/l

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