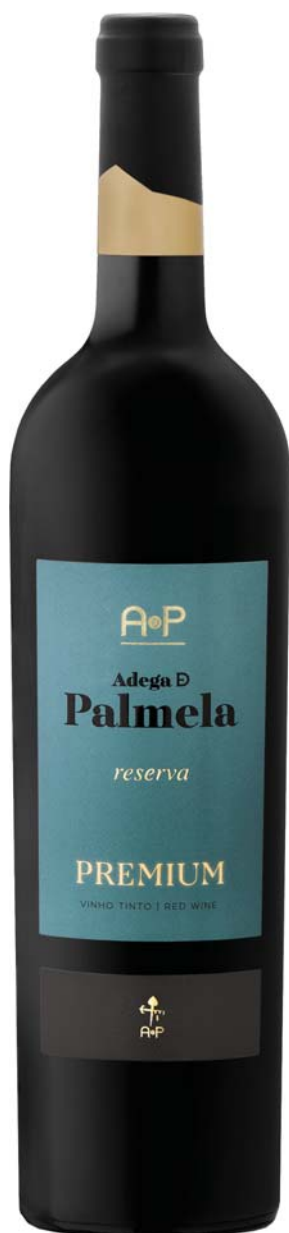




Adega de Palmela Reserve Premium Red



<https://tinyurl.com/bdz8terr>



History:

The Palmela D.O.C. is the pinnacle of wines of the Region. The Palmela Premium Reserve red is an excellent wine with an elegant profile.

Region: Setúbal Península

Classification: Red Palmela D.O.C. Reserve

Name: Adega de Palmela

Grape Varieties:

Castelão, Syrah, Touriga Nacional and Petit Verdot

Alcohol Content: 13% vol

Vinification:

Careful fermentation and a long pelicular maceration, followed by an ageing phase of 8 months in French and American oak barrels.

Temperature: 16-18°C

Serving:

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

Estimated longevity: Around 5 years

Tasting Note:

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

Analysis: pH: 3,68 | Ac. Total: 4,64 g/l
Açúcares: 0,5 g/100 ml | Kcal: 80/100ml

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