



# Adega de Palmela Red

## Reserve



**History:** For the celebration of his sixtieth birthday in November 2015, Adega de 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 Peninsula

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

**Name:** Adega de Palmela Reserva

**Grape varieties:** Castelão, Syrah, Aragonês, Cabernet Sauvignon and Castelão

**Alcohol content:** 14%

**Vinification:**

Careful fermentation and an extended 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 dishes, game dishes, grilled meats, cheeses and cod. Estimated longevity of 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: 3.78 | Total Acidity: 5.4 g/l

**Capacities:** 75cl | 1,5 L | 3 L