



Adega de Palmela Red



History: The Palmela D.O. is the pinnacle of wines of the region. Combining an excellent price/quality ratio with all the typicality of wines produced in this region. The "Palmela purple label" won some time ago a prominent place as a great wine.

Region: Setúbal Peninsula

Classification: Red Palmela D.O.

Name: Adega de Palmela

Grape varieties: Castelão, Syrah and Aragonês.

Alcohol content: 14%

Vinification:

Fermentation in temperature controlled stainless steel tanks and a prolonged pelicular maceration.

Serving:

Recommended drinking temperature: 16-18°C
Goes well with all dishes of traditional Portuguese cuisine, game dishes, cheeses and cod.
Store in a cool place and away from the light
Estimated longevity of around 5 years.

Tasting note:

Ruby colour with violaceous reflections, aroma of red fruits evolving to a few notes of jam and spices. On the palate, it is soft and has velvety tannins with a pleasant aftertaste.

Analysis: Alc. Cont. 13.5% vol | pH: 3.65 |
Total Ac.: 5.1 g/l

Capacities: Box of 6 bottles x 0.75 L