



# Adega de Palmela Tinto

## Reserve



**History:** Created with a mixture of tradition and modernity, the Palmela Reserve presents itself as a wine of character, and beautiful throughout its richness of flavour and aroma.

Its first edition came out in the 2009 harvest, and will be produced only in years of superior quality.

**Region:** Setúbal Peninsula

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

**Name:** Adega de Palmela Reserva

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

**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.

**Serving:**

Temperature: 16-18°C

Goes well with all traditional Portuguese cuisine 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:** Alc. Cont. 14% vol | pH: 3.66 | Ac. Total: 5.6 g/l

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