

Villa Palma Red Reserve



History:

The Villa Palma wine is a tribute to the beautiful village of Palmela also known by many as "Mother Land of Wine."

"The Palmela Castle, located in the Setúbal Peninsula, is implemented in a sumptuous hill in Arrábida near the Sado River and not far from the Tejo River.

However due to its strategic and economic importance, the ancient village of Palmela was Romanized by a Magistrate of the Lusitania called Cornelio Palma, one of the key influencers of wine and vineyard culture in the region.

Region: Setúbal Península

Classification: Red Palmela D.O.

Name: Villa Palma Reserva

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 10 years

Tasting Notes:

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 Ac.: 5,4 g/l

Capacities: 75cl