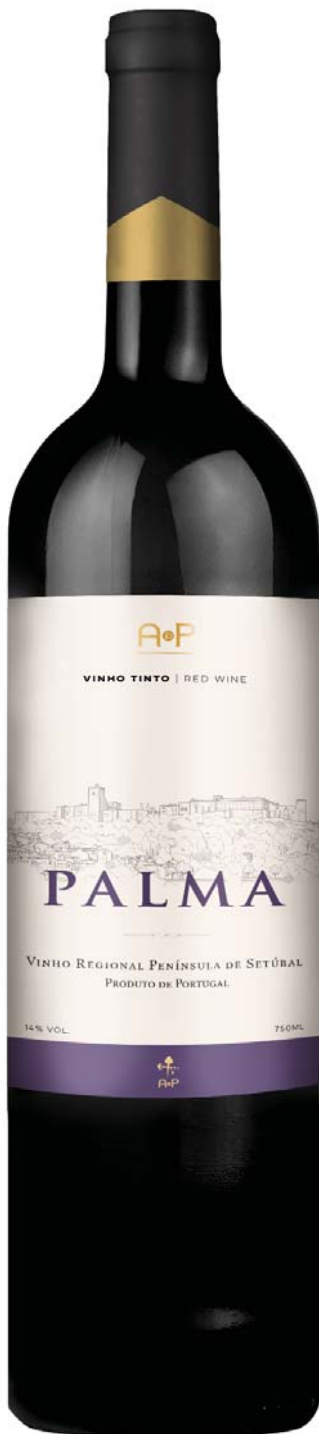


# Palma Red



## History:

The Palma Wine is the pinnacle of wines of the region. Combining an excellent price/quality ratio with all the typicality of wines produced in this region.

**Region:** Setúbal Peninsula

**Classification:** Regional Wine of the Setúbal Peninsula

**Name:** Palma

**Grape Varieties:** Castelão, Syrah and Aragonês

**Alcohol Content:** 13% vol

## 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:** pH: 3.65 | Total Ac. : 5,1 g/l

**Capacities:** Box of 12 bottles x 37,5cl  
Box of 6 bottles x 75cl