

Palma Red



<https://tinyurl.com/46hrecu6>



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, Aragonês and Syrah

Alcohol Content: 13,5% 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 3,76 | Total Ac.: 4,75 g/l
Sugar: 0,1 g/100 ml | Kcal: 82/100 ml

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