

Vale dos Barris Red



<https://tinyurl.com/mw837shx>



History:

Between the hills of Serra do Louro and Serra de S. Luís, the Vale dos Barris extends itself in all its plenitude. One of the natural landmarks of the region of Palmela, this valley ends its path at the hill where the Palmela castle stands imponent.

Region: Setúbal Península

Classification: Regional Wine of the Setúbal Península

Name: Vale dos Barris

Grape Varieties: Castelão

Alcohol Content: 14% vol

Vinification:

Ferments in stainless steel vats with automatic reassembling, and controlled temperature, following a prolonged pelicular maceration. Aged in French and American oak barrels during 4 months.

Serving:

Recommended drinking temperature: 16-18°C

Goes well with all grilled meat, game and cured sheep cheese dishes.

Estimated longevity of around 5 years.

Tasting Note:

Presents an intense garnet colour, an aroma of ripe berries, jam, complexed with notes of new wood. The soft flavour, with good structure and velvety tannins, ends with a prolonged aftertaste with hints of vanilla, coffee and a few notes of chocolate.

Analysis: pH 3,56 | Total Ac.: 5,90 g/l
Sugar: 0,4 g/100 ml | Kcal: 88/100 ml

Capacities: Box of 6 bottles x 75cl