

# Vale de Touros Old Wines

**History:**

Adega de Palmela likes to pay homage to the localities of the region, thus giving local names to its brands. Vale de Touros was born this way, in the Municipality of Palmela. The older locals say that it would be where the bulls would spend the night on their way to the arena.

**Region:** Setúbal Península

**Classification:** Red Wine Regional Setúbal Península Premium Reserve

**Name:** Vale de Touros

**Grape Variety:** Syrah

**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.

**Temperature:** 16-18°C

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

**Estimated longevity:** 10 years

**Tasting note:**

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

**Analys:** pH 3,60 | Ac. Total: 5,2 g/l

**Capacities:** 75cl