



Cabernet Sauvignon Reserva 2020 Regional Península de Setúbal Reserva

VARIETIES Cabernet Sauvignon

HARVEST Late September

ORIGIN Vineyards in Fernando Pó, Palmela

SOIL Sandy

CLIMATE Mediterranean

VINIFICATION Fermentation in stainless steel vats, with temperature control and extended maceration. Matured for 12 months in half barrels of French and American oak.

RECOMMENDED STORAGE TIME 10 years

TASTING NOTES A concentrated wine in tones of ruby and garnet. An aroma reminiscent of very ripe dark fruit preserves, with some spice and the touch of balsamic that is emblematic of this grape variety. Velvety and full on the palate, with very well integrated tannins. A long, pleasant and persistent finish.

ALCOHOLIC CONTENT

TOTAL ACIDITY 5.62 g tartaric acid/dm³

PH 3.55

RESIDUAL SUGAR 4.9 g/dm³

SERVING SUGGESTIONS Serve with red meat, game, roasts, strong cheeses and foie gras.

OENOLOGIST Jaime Quendera

Case of 6 bottles	L x W x H (mm) 306 x 238 x 164		nt Liquid We 4.50 Kg	eight Volume 0.750 L		EAN UNI UPC 5608527000999	EAN SCC Case 15608527000996
Euro-pallet 1.20 x 0.80 m	Cases per layer 10	Layers	Cases per pallet	Bottles per pallet 420	Total Weight 587 Kg	Liquid Weight 315 Ka	L x W x H (cm) 120 x 80 x 130