



Dom Campos Reserva 2020

Regional Península de Setúbal

VARIETIES Castelão, Syrah, Aragonês

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 9 months in half barrels of French and American oak.

RECOMMENDED STORAGE TIME 7 years

TASTING NOTES A concentrated, garnet-coloured wine, rich in good-quality tannins. The aromas of this complex wine are reminiscent of mature red fruit, combining perfectly with the vanilla from the wood. Linger, very prolonged finish.

ALCOHOLIC CONTENT 14% vol.

TOTAL ACIDITY 5.02 g tartaric acid/dm³

PH 3.64

RESIDUAL SUGAR 4.1 g/dm³

OENOLOGIST Jaime Quendera

Case of 6 bottles	L x W x H (mm) 244 x 164 x 320	Gross Weight 8.100 Kg	Liquid Weight 4.50 Kg	Volume 0.750 L	EAN UNI UPC 5608527000593	EAN SCC Case 15608527000590
Euro-pallet 1.20 x 0.80 m	Cases per layer 21	Layers 4	Cases per pallet 84	Bottles per pallet 504	Total Weight 700.4 Kg	Liquid Weight 378 Kg
						L x W x H (cm) 120 x 80 x 144