



Dona Ermelinda Grande Reserva 2017

Regional Península de Setúbal Grande Reserva

VARIETIES Touriga Nacional, Touriga Franca, Aragonês, Trincadeira Cabernet Sauvignon, Syrah

HARVEST Late September

ORIGIN Vineyards in the Setúbal region

SOIL Lime-clay

CLIMATE Mediterranean

VINIFICATION Fermentation in stainless steel vats with cold maceration of 7 days, followed by skin maceration for 15 days. Aged for 18 months in French oak half barrels, followed by a 18 months rest in bottle.

RECOMMENDED STORAGE TIME 15 years

TASTING NOTES A garnet-coloured, almost opaque wine, with aromas reminiscent of dark fruit, spices and smoke, and hints of jam due to the lengthy period of maturation. Dense, full on the palate, and well structured. Tannins are present and well integrated. A finish that is long-lasting and persistent.

ALCOHOLIC CONTENT 14% vol.

TOTAL ACIDITY 5.80 g tartaric acid/dm³

PH 3.50

RESIDUAL SUGAR 3.6 g/dm³

OENOLOGIST Jaime Quendera

HISTORY A unique and rare wine made out of the finest grapes of the finest vineyards in the finest "terroirs". With very low yield (under 2000 Kg/hectare) in an exceptional year, this wine is meant to differentiate and be a reference of the most modern plantations of Casa Ermelinda Freitas in the Setubal region, where Castelão has always been the predominant grape.



Case of 3 bottles	L x W x H (mm) 270 x 90 x 330	Gross Weight 5.480 Kg	Liquid Weight 2.25 Kg	Volume 0.750 L	EAN UNI UPC 5608527000470	EAN SCC Case 15608527300478
Euro-pallet 1.20 x 0.80 m	Cases per layer 30	Layers 4	Cases per pallet 120	Bottles per pallet 360	Total Weight 677.6 Kg	Liquid Weight 270 Kg
						L x W x H (cm) 120 x 80 x 148