



Merlot Reserva 2020

Regional Península de Setúbal



VARIETIES Merlot

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 7 years

TASTING NOTES This wine has an aroma heavy in dark fruit such as plum and blackberry, with a touch of ripe pepper typical of this grape variety. Body is full and dense, with soft tannins. An extremely pleasant, lingering finish.

ALCOHOLIC CONTENT 14.5% vol.

TOTAL ACIDITY 5.22 g tartaric acid/dm³

PH 3.64

RESIDUAL SUGAR 4 g/dm³

SERVING SUGGESTIONS Serve with red meat, game or strong cheeses.

OENOLOGIST Jaime Quendera

Case of 6 bottles	L x W x H (mm) 306 x 238 x 164	Gross Weight 8.100 Kg	Liquid Weight 4.50 Kg	Volume 0.750 L	EAN UNI UPC 5608527001064	EAN SCC Case 15608527001061
Euro-pallet 1.20 x 0.80 m	Cases per layer 10	Layers 7	Cases per pallet 70	Bottles per pallet 420	Total Weight 587 Kg	Liquid Weight 315 Kg
						L x W x H (cm) 120 x 80 x 130