



Petit Verdot Reserva 2017

Regional Península de Setúbal



VARIETIES Petit Verdot

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 An intensely coloured wine, with an aroma characterized by darks fruit with raisin, with persistent ripe fruit notes and powerful tannins that offer great potential for development. An extremely pleasant, long-lasting finish.

ALCOHOLIC CONTENT 14% vol.

TOTAL ACIDITY 5.55 g tartaric acid/dm³

PH 3.57

RESIDUAL SUGAR 4.1 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 5608527001200	EAN SCC Case 15608527001207
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