



Pinot Noir Reserva 2017

Regional Península de Setúbal Reserva



VARIETIES Pinot Noir

HARVEST Early 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 A ruby-coloured wine with the fruity aroma of ripe fruit and the typical Pinot Noir sweetness, well integrated with wood. It's round and full in the mouth with a rich, persistent and elegant finish.

ALCOHOLIC CONTENT 14% vol.

TOTAL ACIDITY 5.02 g tartaric acid/dm³

PH 3.58

RESIDUAL SUGAR 5.5 g/dm³

OENOLOGIST Jaime Quendera

Case of 6 bottles	L x W x H (mm) 302 x 235 x 164	Gross Weight 8.460 Kg	Liquid Weight 4.50 Kg	Volume 0.750 L	EAN UNI UPC 5608527001217	EAN SCC Case 15608527001214
Euro-pallet 1.20 x 0.80 m	Cases per layer 10	Layers 7	Cases per pallet 70	Bottles per pallet 420	Total Weight 612.2 Kg	Liquid Weight 315 Kg
						L x W x H (cm) 120 x 80 x 130