



## Terras do Pó Castas Tinto 2017

### Regional Península de Setúbal



**VARIETIES** Syrah, 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. Aged for 12 months in French and American oak half barrels, then in the bottle for 12 months.

**RECOMMENDED STORAGE TIME** 7 years

**TASTING NOTES** A concentrated, garnet-coloured wine. Its bouquet has notes of black fruit and spices which marry harmoniously with the wood. Vigorous body with tannins, and a long and persistent finish.

**ALCOHOLIC CONTENT** 14 % vol.

**TOTAL ACIDITY** 5.25 g tartaric acid/dm<sup>3</sup>

**PH** 3.65

**RESIDUAL SUGAR** 4.8 g/dm<sup>3</sup>

**SERVING SUGGESTIONS** Ideal with richer cuts of meat, game and cheeses.

**OENOLOGIST** Jaime Quendera

Case of 6 bottles	L x W x H (mm) 240 x 328 x 168	Gross Weight 7.560 Kg	Liquid Weight 4.50 Kg	Volume 0.750 L	EAN UNI UPC 5608527000241	EAN SCC Case 15608527000248
Euro-pallet 1.20 x 0.80 m	Cases per layer 10	Layers 7	Cases per pallet 70	Bottles per pallet 420	Total Weight 549.2 Kg	Liquid Weight 315 Kg
					L x W x H (cm) 120 x 80 x 133	