



Terras do Pó Reserva 2020

Regional Península de Setúbal



VARIETIES Castelão

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 9 months in half barrels of French oak.

RECOMMENDED STORAGE TIME 10 years

TASTING NOTES A garnet-coloured wine that is concentrated, rich in good-quality tannins and very complex. With its aromas of mature red fruit, it is well matched by the wood which endows it with a touch of vanilla. A persistent, long-lasting finish.

ALCOHOLIC CONTENT 14.5% vol.

TOTAL ACIDITY 5.25 g tartaric acid/dm³

PH 3.65

RESIDUAL SUGAR 4.3 g/dm³

OENOLOGIST Jaime Quendera

Case of 6 bottles	L x W x H (mm) 240 x 328 x 168	Gross Weight 7.830 Kg	Liquid Weight 4.50 Kg	Volume 0.750 L	EAN UNI UPC 5608527000227	EAN SCC Case 15608527000224
Euro-pallet 1.20 x 0.80 m	Cases per layer 10	Layers 7	Cases per pallet 70	Bottles per pallet 420	Total Weight 568.1 Kg	Liquid Weight 315 Kg
					L x W x H (cm) 120 x 80 x 133	