



Terras do Pó Tinto 2021

Regional Península de Setúbal



VARIETIES Castelão, Syrah, Touriga Nacional

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 4 months in French oak.

RECOMMENDED STORAGE TIME 5 years

TASTING NOTES A ruby-coloured wine that is concentrated, rich in good-quality tannins and very complex. With aromas reminiscent 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 13.5% vol.

TOTAL ACIDITY 4.84 g tartaric acid/dm³

PH 3.64

RESIDUAL SUGAR 3.5 g/dm³

OENOLOGIST Jaime Quendera

Case of 6 bottles	L x W x H (mm) 232 x 153 x 330	Gross Weight 7.560 Kg	Liquid Weight 4.50 Kg	Volume 0.750 L	EAN UNI UPC 5608527000203	EAN SCC Case 15608527000200
Euro-pallet 1.20 x 0.80 m	Cases per layer 25	Layers 4	Cases per pallet 100	Bottles per pallet 600	Total Weight 776 Kg	Liquid Weight 450 Kg
					L x W x H (cm) 120 x 80 x 148	