



Trincadeira Reserva 2018

Regional Península de Setúbal



VARIETIES Trincadeira

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 A concentrated wine, in ruby and garnet tones. An aroma reminiscent of very ripe dark fruit preserves, with some spice and the touch of balsamic that is emblematic of this grape variety. Velvety and full on the palate, with very well integrated tannins and good acidity. A long, pleasant and persistent finish.

ALCOHOLIC CONTENT 14.5% vol.

TOTAL ACIDITY 5.70 g tartaric acid/dm³

PH 3.66

RESIDUAL SUGAR 4.4 g/dm³

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 5608527000982	EAN SCC Case 15608527000989
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