



Vinha do Rosário - Syrah 2021

Regional Península de Setúbal



VARIETIES Syrah

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 half barrels of French (50%) and American (50%) oak.

RECOMMENDED STORAGE TIME 7 years

TASTING NOTES A concentrated, ruby/garnet-coloured wine. Rich in good quality tannins. Aromas reminiscent of very mature blackberries, jam and spices. Well matched with the wood for a hint of vanilla. A persistent and prolonged finish.

ALCOHOLIC CONTENT 14% vol.

TOTAL ACIDITY 5.10 g tartaric acid/dm³

PH 3.67

RESIDUAL SUGAR 3.5 g/dm³

SERVING SUGGESTIONS Goes well with meat, cheeses and sausages.

OENOLOGIST Jaime Quendera

Case of 6 bottles	L x W x H (mm) 246 x 163 x 318		Gross Weight 8.100 Kg		Liquid Weight 4.50 Kg		Volume 0.750 L	EAN UNI UPC 5608527001330	EAN SCC Case 15608527001337
Euro-pallet 1.20 x 0.80 m	Cases per layer 21	Layers 4	Cases per pallet 84	Bottles per pallet 504	Total Weight 700.4 Kg	Liquid Weight 378 Kg	L x W x H (cm) 120 x 80 x 143		