



Vinha do Torrão Reserva 2020

Regional Península de Setúbal Reserva



VARIETIES Cabernet Sauvignon, Syrah, Touriga Nacional, Alicante Bouschet

HARVEST Late September

ORIGIN Vineyards in Fernando Pó, Palmela

SOIL Sandy

CLIMATE Mediterranean

VINIFICATION Fermentation in stainless steel, temperature controlled vats, with extended maceration. Matured for 12 months in French oak.

RECOMMENDED STORAGE TIME 7 years

TASTING NOTES A dark, nearly opaque red wine with a very well matched aroma with the wood. Very elegant and rich in very ripe red and black fruits. In the mouth it's full and complex with very round tannins. Long and enjoyable aftertaste.

ALCOHOLIC CONTENT 14.5% vol.

TOTAL ACIDITY 5.01 g tartaric acid/dm³

PH 3.70

RESIDUAL SUGAR 3.9 g/dm³

SERVING SUGGESTIONS Red meat, game and strong cheese.

OENOLOGIST Jaime Quendera

Case of 6 bottles	L x W x H (mm) 306 x 239 x 174	Gross Weight 8.460 Kg	Liquid Weight 4.50 Kg	Volume 0.750 L	EAN UNI UPC 5608527002672	EAN SCC Case 15608527002679
Euro-pallet 1.20 x 0.80 m	Cases per layer 10	Layers 7	Cases per pallet 70	Bottles per pallet 420	Total Weight 612.2 Kg	Liquid Weight 315 Kg
					L x W x H (cm) 120 x 80 x 137	