



Vinha do Torrão Tinto 2021

Regional Península de Setúbal



VARIETIES Castelão, Syrah, Aragonês

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 8 months in French and American oak.

RECOMMENDED STORAGE TIME 7 years

TASTING NOTES A dark red wine whose aroma reminds of very ripe red fruits with a hint of spices. In the mouth it's robust, dense and complex, with a pleasant, lengthy finish.

ALCOHOLIC CONTENT 14% vol.

TOTAL ACIDITY 5.17 g tartaric acid/dm³

PH 3.70

RESIDUAL SUGAR 4 g/dm³

SERVING SUGGESTIONS Red meat and cheese.

OENOLOGIST Jaime Quendera

Case of 6 bottles	L x W x H (mm) 245 x 169 x 324	Gross Weight 8.100 Kg	Liquid Weight 4.50 Kg	Volume 0.750 L	EAN UNI UPC 5608527002665	EAN SCC Case 15608527002662
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 145