

Vinha da Palhota Red Wine 2021

GRAPES

Petit Verdot e Alicante Bouschet

WINEMAKING PROCESS

Total destemming with gentle crushing of the grapes. Pre-fermentation cold maceration (12°C). Fermentation in French oak barrels.

TEST NOTES

Ruby color, deep and rich. Notes of spices, minty chocolate, and aroma of ripe strawberry. On the palate it is powerful, velvety, with an excellent balance between structure and acidity. Firm and structured tannins that will allow for excellent evolution in the bottle.

SOIL GEOLOGY

Clay-Limestone and Schist

VINEYARD MANAGEMENT

Bilateral cord

AVERAGE AGE OF THE VINES

20 years

BOTTLELING

June 2024

CHEMICAL ANALYSES

Alcohol – 14%. pH – 3.68. Total Acidity – 5.4 g/l.
Total Sugars (Glucose + Fructose) 0.6 g/l

HARMONIZATION

Ideal to accompany meat dishes, game and cheeses.

RECOMMENDED TEMPERATURE

17°C

LOGISTICS COMPOSITION

1 Box x 6 Bottles 750 ml
320 x 238 x 155 mm
9 kg (gross weight)

Europalet
99 boxes
9 rows of 11 Boxes
891Kg (gross weight)

EAN Bottle: 5 600 704 716 013

ITF14: 15 600 704 716 003



GOLD MEDAL