

## PINHAL DA TORRE

# ALQUEVE RED 2019

### Classification

Vinho Regional Tejo

### Type

Red

### Grape Varieties

Touriga Nacional, Touriga Franca & Tinta Roriz

### Soil Type

Mainly sandy and clayish

### Quantity Produced

40.000 bottles

## CHARACTERISTICS

### Tasting Notes

Displays deep ruby color. In the nose shows hints of blue fruit, truffles, toast and peppers. In the mouth reveals firm flavor and tannins, with a gastronomic finish and refreshing acidity.

### Vinification

Winemaking by the traditional process of complete fermentation in winepresses and cellars with fermentation temperatures around 30°C

### Expected Longevity

10 years

### Service

Should be served by the temperature of 15-17°C, with meat dishes nicely spiced, cheeses and barbecues

### Conservation

Bottles in cool dark place between 13 and 15°C and with relative humidity close to 80%

### Alcohol

13,5 %

### Total Acidity

5,58 g/L

## DISTINCTIONS

- 88 pts Robert Parker 2012



