

PINHAL DA TORRE

ALQUEVE TRADICIONAL RED 2019

Classification

DOC Do Tejo

Type

Red

Grape Varieties

Touriga Franca, Tinta Roriz & Alicante Bouschet

Soil Type

Mainly sandy and clayish

Quantity Produced

10.000 bottles

CHARACTERISTICS

Tasting Notes

Presents a ruby color, aroma of ripe red fruit, slightly toasted, cocoa, medium body and tannins, good acidity and honest end.

Vinification

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

Expected Longevity

12 years

Service

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

Conservation

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

Alcohol

13,50 %

Total Acidity

5,09 g/L

DISTINCTIONS

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