

PINHAL DA TORRE

ANTAGONISTA 2013

Classification

DOC Do Tejo

Type

Red

Grape Varieties

Grenache & Syrah

Soil Type

Mainly sandy and clayish

Quantity Produced

3.230 bottles

CHARACTERISTICS

Tasting Notes

Displays garnet color, jam of ripe wild fruits, cocoa, spices, full-bodied, with fine and spicy tannins, good acidity, long finish, very complete and elegant

Vinification

Vinified by the traditional tanning process, with slight maceration, having aged in French oak barrels and has not been filtered

Expected Longevity

15 years

Service

Should be served by the temperature of 15-17°C to accompany meat dishes and spicy foods and cheeses

Conservation

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

Alcohol

14 %

Total Acidity

6,20 g/L

DISTINCTIONS

- 90 pts / Robert Parker 2018

