

PINHAL DA TORRE

EXECUTIVO 2016

Classification

DOC Do Tejo

Type

Red

Grape Varieties

Syrah, Tinta Roriz, Touriga Franca & Tinta Francisca

Soil Type

Mainly sandy and clayish

Quantity Produced

12.000 bottles

CHARACTERISTICS

Tasting Notes

It presents, a ruby color accented, red fruits ripe, minerals, notes of cocoa and spices, very well-tuned in the mouth and tannins dry and well wrapped, with a good acidity and long finish

Vinification

Traditional fermentation in lagares and cement tanks temperature control between 17-24°C and higher temperature in the final part of the fermentation

Expected Longevity

15 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

13,6 %

Total Acidity

5,28 g/L

DISTINCTIONS

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