

## PINHAL DA TORRE

# PROTAGONISTA 2015

## Classification

DOC Do Tejo

**Type** 

Red

**Grape Varieties** 

Syrah, Touriga Franca & Alicante Bouschet

**Soil Type** 

Mainly sandy and clayish

**Quantity Produced** 

40.000 bottles

## **CHARACTERISTICS**

## **Tasting Notes**

Presents a marked ruby color, ripe red fruits minerals, graphite, cocoa notes, complex and textured compact, soft tannins, good acidity and good finish

## **Vinification**

Vinified by the traditional tanning process, with slight maceration, and 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, 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**

13,7 %

**Total Acidity** 

6,20 g/L

## **DISTINCTIONS**

• 92 pts / Robert Parker 2018 (vintage 2013)

