

PINHAL DA TORRE

RESILIENTE 2015

Classification

DOC Do Tejo

Type

Red

Grape Varieties

Touriga Nacional, Touriga Franca, Alicante Bouschet, Sousão & Tinta Francisca

Soil Type

Mainly sandy and clayish

Quantity Produced

1.300 bottles

CHARACTERISTICS

Tasting Notes

Displays garnet color, chocolate, cocoa, black fruit macerated in alcohol, exotic woods, tense and explosive, very well-tuned in the mouth and dry tannins and well involved, with good acidity and long finish

Vinification

Vinified by the traditional tanning process, with slight maceration, having aged in French oak barrels for 32 months 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

6,39 g/L

DISTINCTIONS

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