

## PINHAL DA TORRE

# SPECIAL 2013

### Classification

DOC Do Tejo

### Type

Red

### Grape Varieties

Syrah, Grenache, Touriga Nacional & Tinta Francisca

### Soil Type

Mainly sandy and clayish

### Quantity Produced

1.980 bottles

## CHARACTERISTICS

### Tasting Notes

Displays garnet color, chocolate, cocoa, black fruit macerated in alcohol, exotic woods, tense and explosive simultaneously. Thick, textured with very fine and rough tannins, perfect acidity, long and austere finish

### Vinification

Vinified by the traditional tanning process, with slight maceration, having aged in French oak barrels for 18 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

4,95 g/L

## DISTINCTIONS

- 91 pts / Robert Parker 2012 (vintage 2008)

