

PINHAL DA TORRE

TARDIO 2010

Classification

DOC Do Tejo - Colheita Tardia

Type

Branco

Grape Varieties

Fernão Pires

Soil Type

Mainly sandy and clayish

Quantity Produced

4.900 bottles

CHARACTERISTICS

Tasting Notes

Displays an elegant golden yellow color. Aromas of compote marmalade and passion fruit. In the mouth it's fresh and with a sweet and elegant taste.

Vinification

Wine produced by the traditional process with fermentation in oak barrels

Expected Longevity

15 years

Service

Should be served at a temperature of 10°C, to accompany dried fruits and bittersweet sweets or as an aperitif or digestive

Conservation

Bottles in cool dark place between 8 and 10°C and with relative humidity close to 80%

Alcohol

10,75 %

Total Acidity

7,19 g/L

DISTINCTIONS

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