

PINHAL DA TORRE

THE SYRAH 2013

Classification

DOC Do Tejo

Type

Red

Grape Varieties

Syrah

Soil Type

Mainly sandy and clayish

Quantity Produced

6.800 bottles

CHARACTERISTICS

Tasting Notes

Garnet color, slightly mentholated fruit, vanilla, toasted cocoa, spices, tense and complex, very in tune with tannins, good acidity and soft, full-bodied and long finish. With great ageing potential

Vinification

Winemaking by the traditional process of complete fermentation in winepresses and cellars with fermentation temperatures around 30°C

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

14 %

Total Acidity

5,39 g/L

DISTINCTIONS

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