

PINHAL DA TORRE

THE SYRAH QSJ 2009

Classification

DOC Do Tejo

Type

Red

Grape Varieties

Syrah

Soil Type

Mainly sandy and clayish

Quantity Produced

3.430 bottles

CHARACTERISTICS

Tasting Notes

Displays garnet color. Aromas of slightly mentholed fruit, vanilla, toasted cocoa, spices. In the mouth it's intense and complex, very well-tuned with round tannins, good acidity and smooth, full-bodied and long finish

Vinification

Winemaking by the traditional process of tanning, with slight maceration, having aged in French oak barrels, not having been filtered

Expected Longevity

15 years

Service

Should be served by the temperature of 15-17°C, with meat dishes nicely Spiced and cheeses

Conservation

Bottles in cool dark place between 13 and 15°C and with relative humidity close to 80%

Alcohol

14 %

Total Acidity

6,07 g/L

DISTINCTIONS

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