



PINHAL DA TORRE

QUINTA DE SÃO JOÃO SYRAH 2008

Classification

DOC Do Tejo

Type

Red

Grape Varieties

Syrah

Soil Type

Mainly sandy and clayish

Quantity Produced

3.620 bottles

CHARACTERISTICS

Tasting Notes

Garnet color, slightly mentholed fruit, vanilla, toasted cocoa, spices, tense and complex, very well-tuned with round tannins, good acidity and soft, full-bodied and long finish

Vinification

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

14,5 %

Total Acidity

5,20 g/L

DISTINCTIONS

- 92 pts / Robert Parker 2013

