

## PINHAL DA TORRE

# THE GRENACHE 2017

### Classification

DOC Do Tejo

### Type

Red

### Grape Varieties

Grenache

### Soil Type

Mainly sandy and clayish

### Quantity Produced

1.368 bottles

## CHARACTERISTICS

### Tasting Notes

Ruby color. Aromas of ripe red fruits, minerals, hints of cocoa and spices. Very well-tuned in the mouth, dry tannins and well involved with exceptional acidity and a great finish

### Vinification

Cold pre-maceration for 24 hours, followed by fermentation in cement vat with temperature control

### Expected Longevity

20 years

### Service

Should be served by the temperature of 13-15°C with meat dishes, stews and cod

### Conservation

Bottles in cool dark place between 11 and 13°C and with relative humidity close to 80%

### Alcohol

14 %

### Total Acidity

5,66 g/L

## DISTINCTIONS

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