

PINHAL DA TORRE

ALQUEVE RED 2019

Classification

Vinho Regional Tejo

Type

Red

Grape Varieties

Tinta Roriz, Baga, Syrah & Ramisco

Soil Type

Mainly sandy and clayish

Quantity Produced

20.000 garrafas

CHARACTERISTICS

Tasting Notes

Displays a deep ruby color. Red fruit notes. In the mouth it is sweet, fresh and elegant.

Vinification

Vinified by the traditional tanning process, with slight maceration, having aged for 6 months in oak barrels.

Expected Longevity

10 years

Service

It should be served at a temperature between 14-15°C, accompanied by cheeses, meats, pastas, pizzas and barbecues.

Conservation

Bottles in cool dark place between 12 and 14°C and with relative humidity close to 80%

Alcohol

13,5 %

Total Acidity

5,58 g/L

DISTINCTIONS

- 88 pts Robert Parker 2012

