

PINHAL DA TORRE

PROTAGONISTA 2015

Classification

DOC Do Tejo

Type

Red

Grape Varieties

Tinta Roriz, Syrah, Touriga Franca e Sousão

Soil Type

Mainly sandy and clayish

Quantity Produced

1.024 bottles

CHARACTERISTICS

Tasting Notes

Presents a ruby color. Aroma of ripe red fruits, minerals, notes of cocoa and spices. Very well refined in the mouth and dry tannins well involved with exceptional acidity and a great finish.

Vinification

Pre cold maceration for 24 hours, followed by fermentation in a cement vat with temperature control, followed by aging in French oak barrels for 38 months, then aging in bottle for 2 years.

Expected Longevity

30 years

Service

Should be served at a temperature between 13º-15ºC, accompanied by meat, game, steak with pepper, stews and cod in the oven.

Conservation

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

Alcohol

14 %

Total Acidity

5,66 g/L

