

PINHAL DA TORRE

ANTAGONISTA 2015

Classification

DOC Do Tejo

Type

Red

Grape Varieties

Grenache & Syrah

Soil Type

Mainly sandy and clayish

Quantity Produced

1.080 bottles

CHARACTERISTICS

Tasting Notes

Displays garnet color, jam of ripe wild fruits, cocoa, spices, full-bodied, with fine and spicy tannins, good acidity, long finish very complete and elegant.

Vinification

Vinified by the traditional process, with slight maceration, having aged in French oak barrels and has not been filtered.

Expected Longevity

30 years

Service

Should be served by the temperature of 15-16°C, with meat dishes and Spiced foods and cheeses.

Conservation

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

Alcohol

14,5 %

Total Acidity

5,59 g/L

