

PINHAL DA TORRE

ALQUEVE RESERVA RED 2019

Classification

DOC Do Tejo

Type

Red

Grape Varieties

Touriga Franca & Syrah

Soil Type

Mainly sandy and clayish

Quantity Produced

6.660 bottles

CHARACTERISTICS

Tasting Notes

Presents a sharp ruby color. Aroma of ripe red fruit, minerals, graphite, cocoa notes, textured complex, soft tannins, good acidity and good end.

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 14-16°C to accompany meat dishes and spicy foods and cheeses

Conservation

Bottles in cool dark place between 12 and 15°C and with relative humidity close to 80%

Alcohol

14 %

Total Acidity

4,74 g/L

DISTINCTIONS

- 88 pts Robert Parker 2012

