

PINHAL DA TORRE THE GRENACHE 2019

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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PINHAL DA TORRE

HAND CRAFTED PORTUGUESE WINE

- EST. 1947 -

GRENACHE

Tyo . Jordugal