

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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