



PINHAL DA TORRE

Where Time Becomes Wine

The Grenache

2021 • Red

WINE IDENTITY

Region: Tejo, Portugal

Classification: DOC Do Tejo

VINEYARDS AND GRAPE VARIETIES

Grape Variety: Grenache (100%)

Origin: Alqueve vineyard.

Viticulture: Sustainable, manual harvesting

WINEMAKING AND AGEING

Fermentation: Temperature-controlled
cement tanks

Ageing: 30 months in French oak barrels
Bottling:
On the estate

TASTING NOTES

Slightly accentuated, transparent, elegant ruby. Sophisticated and complex, notes of ripe red fruits, cherry and raspberry, with nuances of fine spices, tobacco and a slight touch of vanilla from oak. Balanced, smooth and silky tannins, fresh acidity, long and elegant finish. A wine of character, ideal for roasted meats, game and cured cheeses. Maximum expression of the elegance of the Grenache variety, with sophistication, depth and balance.

ANALYTICS

Alcohol: 13% vol.

Total acidity: 5.6 g/L

pH: 3.7

HARMONIZATION AND SERVICE

It harmonizes beautifully with meats and intensely flavored fish, as well as Mediterranean cuisine.

Serving temperature: 14^o-16^oC

AGING POTENTIAL

Immediate pleasure with the potential to evolve in bottle for 25 years.

Conservation: Cool and dry place, away from light.

SUSTAINABILITY AND PHILOSOPHY

With the Happy Grapes Program[®], we adopt sustainable viticulture, respecting the terroir of the Tejo and biodiversity, as well as minimal intervention winemaking, which preserves the purity and natural character of each wine. The result is elegant, balanced and authentic productions.

