



# PINHAL DA TORRE

*Where Time Becomes Wine*

## Resiliente

2015 • Red

### WINE IDENTITY

Region: Tejo, Portugal

Classification: DOC do Tejo

### VINEYARDS AND GRAPE VARIETIES

Grape Variety: Touriga Nacional, Touriga Franca,

Tinta Francisca, Alicante Bouchet and Sousão

Origin: Selected plots from Courela, Alqueve and Quinta de São João vineyards.

Viticulture: Sustainable, manual harvesting

### WINEMAKING AND AGEING

Fermentation: Temperature-controlled cement tanks

Ageing: 36 months in French oak barrels Bottling:

On the estate

### TASTING NOTES

Deep, serene and aristocratic. A blend of Portuguese grape varieties that reveals itself in contained layers of ripe black fruits, prunes and cherries, intertwined with subtle notes of fine spices, noble tobacco, cocoa and a delicate balsamic note. Nothing is excessive. Everything is intention.

Wide and precise, with impeccable structure and fully integrated tannins. The texture is enveloping, almost tactile, supported by a rare freshness that gives balance and longevity. A wine that speaks softly — and therefore commands respect. Long, deep and quietly persistent. An ending that remains, like the legacy it honors.

### ANALYTICS

Alcohol: 14% vol.

Total acidity: 6.39 g/L

pH: 3.2

### HARMONIZATION AND SERVICE

It harmonizes beautifully with meats, and Mediterranean cuisine in general.

Operating temperature: 14° -16° C

### AGING POTENTIAL

Immediate pleasure with a lot of potential for evolution in bottle for 25-30 years.

Conservation: Cool and dry place, away from light.

### SUSTAINABILITY AND PHILOSOPHY

With the Happy Grapes Program<sup>®</sup>, 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.

