



PINHAL DA TORRE

Where Time Becomes Wine

Special

2013 • Red

WINE IDENTITY

Region: Tejo, Portugal

Classification: DOC do Tejo

VINEYARDS AND GRAPE VARIETIES

Grape Variety: Touriga Nacional, Tinta Francisca, Grenache and Syrah

Origin: Selected plots from Águas Vivas,

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

Distinctive and deeply elegant. A blend of our finest grapes, selected plot by plot, which is expressed in refined layers of ripe black and red fruits, subtle floral notes and fine spices, enveloped by a precise and perfectly integrated wood.

Wide, structured and secure. Silky tannins, enveloping texture and a remarkable balance between concentration and freshness. A wine of great definition, where everything is in the right place, revealing complexity without excesses.

Long, elegant and persistent, with freshness and precision that give depth and ability to evolve.

ANALYTICS

Alcohol: 14% vol.

Total acidity: 4.59 g/L

pH: 3.57

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[®], 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.

