



Dona Ermelinda Reserva 2016

D.O. Palmela



VARIETIES Castelão 70%, Touriga Nacional 10%, Trincadeira 10%, Cabernet Sauvignon 10%

HARVEST Late September

ORIGIN Over 50 years old vineyards of the 'Castelão' variety and younger vineyards of 'Touriga Nacional', 'Trincadeira' and 'Cabernet Sauvignon' varieties in Fernando Pó, Palmela.

SOIL Sandy

CLIMATE Mediterranean

VINIFICATION Fermentation in stainless steel, temperature controlled vats, followed by 20 day period of extended maceration. Aged for 12 months in French oak half barrels, followed by a further 8 months in the bottle.

RECOMMENDED STORAGE TIME 8 years

TASTING NOTES A garnet-coloured, almost opaque wine, with aromas reminiscent of dark fruit, spices and smoke, and hints of jam due to the lengthy period of maturation. Dense, full on the palate, and well structured. Tannins are present, but are soft and well integrated. A finish that is extremely pleasant, long-lasting and persistent.

ALCOHOLIC CONTENT 14.5% vol.

TOTAL ACIDITY 5.18 g tartaric acid/dm³

PH 3.65

RESIDUAL SUGAR 4.5 g/dm³

SERVING SUGGESTIONS Meat, red meat, game, cheese, soft cheese, strong cheese

OENOLOGIST Jaime Quendera

Case of 6 bottles	L x W x H (mm) 306 x 238 x 164	Gross Weight 9.360 Kg	Liquid Weight 4.50 Kg	Volume 0.750 L	EAN UNI UPC 5608527000449	EAN SCC Case 15608527000446	
Euro-pallet 1.20 x 0.80 m	Cases per layer 10	Layers 7	Cases per pallet 70	Bottles per pallet 420	Total Weight 675.2 Kg	Liquid Weight 315 Kg	L x W x H (cm) 120 x 80 x 130