



Leo d'Honor 2013

D.O. Palmela



VARIETIES Castelão

HARVEST Early October

ORIGIN Over 60 years old vineyards of the 'Castelão' variety in Fernando Pó, Palmela.

SOIL Sandy

CLIMATE Mediterranean

VINIFICATION Fermentation in stainless steel vats, with a 4 week period of extended maceration

RECOMMENDED STORAGE TIME 15 years

TASTING NOTES A deep, concentrated aroma. The Castelão grape variety at its best, with notes of dark fruit, jam and spice. Complex on the palate, with slight nuances of tobacco and chocolate from the 18 months spent in French oak barrels. A full-bodied wine, with noticeable tannins and an elegant finish.

ALCOHOLIC CONTENT 14.5% vol.

TOTAL ACIDITY 5.62 g tartaric acid/dm³

PH 3.56

RESIDUAL SUGAR 3.9 g/dm³

SERVING SUGGESTIONS Excellent with stewed meat, game, roasts, strong cheeses and foie gras.

HISTORY The central motif of the coat of arms belonging to Fernando Pó, the Portuguese navigator of the 15th century, is the figure of a lion preparing to attack. With Leo d'Honor, we celebrate the Lion of Honour that represents Fernando Pó wines, possibly the most singular wine-growing region in Portugal.

Case of 6 bottles	L x W x H (mm) 170 x 252 x 304	Gross Weight 8.100 Kg	Liquid Weight 4.50 Kg	Volume 0.750 L	EAN UNI UPC 5608527000609	EAN SCC Case 15608527000606
Euro-pallet 1.20 x 0.80 m	Cases per layer 10	Layers 7	Cases per pallet 70	Bottles per pallet 420	Total Weight 587 Kg	Liquid Weight 315 Kg
						L x W x H (cm) 120 x 80 x 228