



Dona Ermelinda Tinto 2017

D.O. Palmela



VARIETIES 70% Castelão, 15% Cabernet Sauvignon, 15% Touriga Nacional

HARVEST Late September

ORIGIN Vineyards in Fernando Pó, Palmela

SOIL Sand and sandy stone pozolitic

CLIMATE Continental Mediterranean

VINIFICATION Fermentation in stainless steel, temperature controlled vats, with extended maceration. Matured for 6 to 8 months in French and American oak.

RECOMMENDED STORAGE TIME 7 years

TASTING NOTES Red fruits aroma, well defined with the wood, developing to aromas of dry fruits and spices. Soft in the mouth, with good structure and tannins.

ALCOHOLIC CONTENT 14% vol.

TOTAL ACIDITY 4.94 g tartaric acid/dm³

PH 3.65

RESIDUAL SUGAR 3.5 g/dm³

SERVING SUGGESTIONS Serve with meat, salt-cod and cheeses.

OENOLOGIST Jaime Quendera

Case of 12 bottles	L x W x H (mm) 187 x 250 x 239	Gross Weight 5.900 Kg	Liquid Weight 4.50 Kg	Volume 0.375 L	EAN UNI UPC 5608527000425	EAN SCC Case 15608527000422	
Euro-pallet 1.20 x 0.80 m	Cases per layer 18	Layers 5	Cases per pallet 90	Bottles per pallet 1080	Total Weight 551 Kg	Liquid Weight 405 Kg	L x W x H (cm) 120 x 80 x 135
Case of 6 bottles	L x W x H (mm) 232 x 153 x 330	Gross Weight 7.530 Kg	Liquid Weight 4.50 Kg	Volume 0.750 L	EAN UNI UPC 5608527000401	EAN SCC Case 15608527000408	
Euro-pallet 1.20 x 0.80 m	Cases per layer 25	Layers 4	Cases per pallet 100	Bottles per pallet 600	Total Weight 773 Kg	Liquid Weight 450 Kg	L x W x H (cm) 120 x 80 x 148