



## Terras do Pó Tinto 2018

### Regional Península de Setúbal



**VARIETIES** 50% Castelão, 30% Syrah, 20% Touriga Nacional

**HARVEST** Late September

**ORIGIN** Vineyards in Fernando Pó, Palmela

**SOIL** Sandy

**CLIMATE** Mediterranean

**VINIFICATION** Fermentation in stainless steel vats, with temperature control and extended maceration. Matured for 4 months in French oak.

**RECOMMENDED STORAGE TIME** 5 years

**TASTING NOTES** A ruby-coloured wine that is concentrated, rich in good-quality tannins and very complex. With aromas reminiscent of mature red fruit, it is well matched by the wood which endows it with a touch of vanilla. A persistent, long-lasting finish.

**ALCOHOLIC CONTENT** 13.5% vol.

**TOTAL ACIDITY** 4.84 g tartaric acid/dm<sup>3</sup>

**PH** 3.64

**RESIDUAL SUGAR** 3.5 g/dm<sup>3</sup>

**OENOLOGIST** Jaime Quendera

Case of 6 bottles	L x W x H (mm) 232 x 153 x 330	Gross Weight 7.560 Kg	Liquid Weight 4.50 Kg	Volume 0.750 L	EAN UNI UPC 5608527000203	EAN SCC Case 15608527000200
Euro-pallet 1.20 x 0.80 m	Cases per layer 25	Layers 4	Cases per pallet 100	Bottles per pallet 600	Total Weight 776 Kg	Liquid Weight 450 Kg
						L x W x H (cm) 120 x 80 x 148