



Varieties

Touriga-Nacional

Alcohol

14.0%

Vinification

Winemaking takes place using selected grapes grown at Quinta do Serrado and Quinta do Mosteiro.

The grapes are harvested manually, picked at the ideal moment of ripeness to give rise to this superior quality wine, which aged for 12 months in French oak barrels.

Tasting Note

Opaque purple color, full-bodied, intense, persistent and structured flavor with round tannins.

Young floral aroma, very intense with violet notes, ripe black fruit complexed by pleasant nuances of vanilla, chocolate and caramel.

It should preferably be served at a temperature of 16 to 18° C.

It has an aging potential of 8 to 10 years.

Harmonization

It goes well with red meat, game meat, sausages and soft cheeses, an excellent example is Serra da Estrela cheese.

Enology

Eng.º Carlos Silva

Allergens

Contains sulfites

Logistics Information

Available formats: 0.75L

Bottle net weight: 0.75Kg

Bottle gross weight: 1.35kg

Bottle EAN: 5604643120030

ITF card box (6x0.75L): 15604643120037

Number of bottles/box: 6

Number of boxes/row: 11

Number of rows/pallet: 8

Number of boxes/pallet: 88

Number of bottles/pallet: 528