



Varieties

Touriga-Nacional | Alfrocheiro | Jaen

Alcohol

14.0%

Vinification

Vinification takes place from the selection of grapes created at Quinta do Serrado and Quinta do Mosteiro.

All grapes are harvested manually at the ideal moment of ripeness.

These excellent grape varieties merge to give rise to this superior quality wine, which aged for 9 months in French oak barrels.

Tasting Note

Ruby color, soft, elegant and very attractive flavor. Fine tannins, good texture and excellent acidity.

Aroma with a combination of ripe fruit surrounded by wood.

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: 1.47kg

Bottle EAN: 5604643022020

ITF card box (6x0.75L): 15604643022027

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