



Varieties

Touriga-Nacional

Alcohol

12.5%

Vinification

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

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

The grapes are gently pressed and the must ferments in a stainless steel tank at a temperature of 16°C.

Tasting Note

Pale salmon pink color, the flavor is distinguished by its freshness and persistence.

Intense aroma of strawberry and cherry.

It should preferably be served at a temperature of 6 to 8° C.

It has an aging potential of 1 to 2 years.

Harmonization

It goes well with starters, pastas, salads and mediterranean food.

Enology

Eng.º Carlos Silva

Allergens

Contains sulfites

Logistics Information

Available formats: 0.75L

Bottle net weight: 0.75Kg

Bottle gross weight: 1.18Kg

Bottle EAN: 5604643530006

ITF card box (6x0.75L): 15604643530003

Number of bottles/box: 6

Number of boxes/row: 19

Number of rows/pallet: 4

Number of boxes/pallet: 76

Number of bottles/pallet: 456