

ARREPIADO

2022 | Red

TECHNICAL SHEET

Varieties: Touriga Nacional 100%

Origin: Vinho Regional Alentejano

Alcohol: 13,5%

Ageing: Partially aged in french oak barrels

Food pairing: Enjoy with well flavored dishes of either red or more elaborately prepared white meats. A wine that can accompany both traditional or modern cuisine.

Winemaker's Notes: Concentrated purple color, intense floral nose with notes of black fruits. Mouth feel is full bodied, rich in flavor, with smooth tannins and good persistence.

Vinification: Grapes are gently crushed and moved by gravity into temperature regulated steel or large oak vats and fermented at 27°C with two pump-overs per day. Indigenous yeast ferments. Post fermentation maceration of 21 days

Analyzes:

- Total Acidity: 5,5 g/dm³
- Total Sugar: 0,3 g/dm³
- PH: 3,60

Bottling Date: Julho 2023

EAN: 5600255623143

