

ENJEITADO

Colour Red Denomination Automatic Regional Alentejano Content 750ml Vintage 2020 Alcohol 14,0% Grape Varieties Alcante Bouschet, Touriga Nacional & Touriga Franca Tasting Notes Tone Deep Purple Bouquet The earthy and fresh notes of Alicante Bouschet are perfumed with aromas of wild berries and notes of rockrose. Palate Austere initially, its elegance makes it quite appealing. Finishes very long and fresh. Serving Temperature 16°C-18°C Food Pairing Red meats or game, intense cheeses, grilled vegetables Malitical Information 14,0 Total Alcohol 14,0 Total Alcohol 14,0 Total Alcohol 14,0 Total Alcohol 14,0 Ph 3,73 Total Sugars 0,7 Allergens Contains suffles Vinification Fermentation in stainless steel vats, with controlled temperature between 20-28°C. Ageing Aging in 1st, 2nd and 3rd use French oak barrels of 225L for 12 months Unit gross weight		Summary
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