

## VINTAGE NOTES

# QUINTA DA INVEJOSA

RED WINE - D.O.C. PALMELA

**GRAPE VARIETIES** Mainly Castelão

**HARVEST & WINEMAKING** Harvested in late September  
Grapes were hand-picked from the best plots of Quinta da Invejosa. Fermentation in stainless steel tanks at a temperature of 26° C with prolonged maceration followed by 8 months aging in French and American oak barrels, and 3 months in bottle

**WINEMAKER** Jaime Quendera

**ANALYSIS** Alcohol: 14%  
Total Acidity: 5,38 g/l  
PH: 3,65

**TASTING NOTES & SUGGESTIONS** Garnet colour. Intense aroma of dark fruit jam and spices. Full and soft in the palate, with structure and rich smooth tannins. Long and persistent after-taste.

Serve at temperature between 16° - 18°C, pair with all the meat dishes, game and cheese

Period Maximum Holds: 5 years is advised, with bottle lying down.



## PACKAGING DETAILS

CAP. GARRAFA

CÓDIGOS EAN | ITF

DIM CAIXA 6GF (mm)

EUROPALETE Nº CX | DIMENSÕES (mm) | PESO

750 ml Bottle

EAN: 560752800211  
ITF: 1560752800211

325 x 235 x 160 (mm)

80 caixas | 1200 x 800 x 1500 (mm) | 634 kg