

VINTAGE NOTES

QUINTA DA INVEJOSA RESERVA

D.O.C. PALMELA RED WINE

GRAPE VARIETIES

Castelão (100%) from old vines

HARVEST & WINEMAKING

Harvest in late September

Grapes were handpicked from old vineyards at Quinta da Invejosa. Fermentation in stainless mills at 26°C temperature, with prolonged maceration.

Jaime Quendera

WINEMAKER

ANALYSIS

Alcohol: 14%

Total Acidity: 5,23 g/l

PH: 3,70

TASTING NOTES & SUGGESTIONS

After 12 months aging in new French and American oak barrels of and 6 months in the bottle, it presents itself with garnet colour, intense aroma of dry red fruits and plum's jam, with hints of spiced and toasted notes from oak barrel aging. Palate: ripe wild berries and oaky notes. Long after-taste, persistent and well-structured.

Serve at temperature between 16° - 16°C, pair with meat dishes, game and mature cheeses.

Period Maximum Holds: 8 years is advised, with bottle lying down.



PACKAGING DETAILS

CAP. GARRAFA

750 ml Bottle

CÓDIGOS EAN | ITF

EAN: 560752802111
ITF: 1560752802111

DIM CAIXA 6GF (mm)

325 x 235 x 160 (mm)

EUROPALETE Nº CX | DIMENSÕES (mm) | PESO

-80 caixas | 1200 x 800 x 1500 (mm) | 690 kg