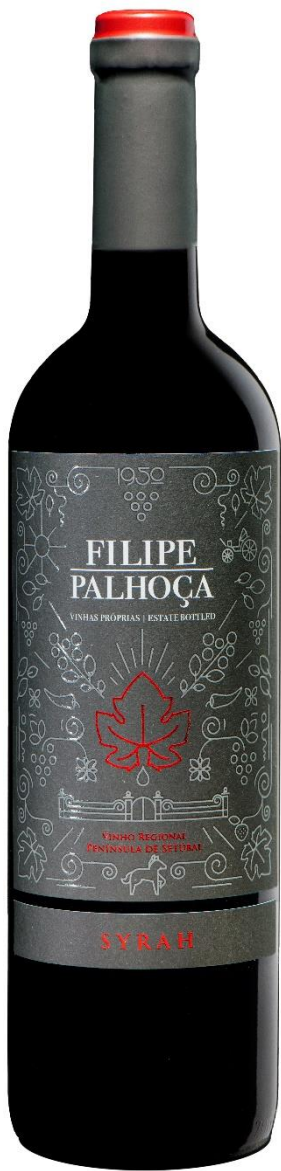


VINTAGE NOTES



New Reference

FILIPE PALHOÇA
SYRAH

RED WINE - REGIONAL PENÍNSULA DE SETÚBAL

GRAPE VARIETIES Syrah (100%)

HARVEST & WINEMAKING Harvest in September
Fermentation at 28 ° C, with total destemming and gentle and prolonged maceration in Ganimede stainless steel vats.

WINEMAKER Jaime Quendera

ANALYSIS Alcohol: 14%
Total Acidity: 4,99 g/l
PH: 3,54

TASTING NOTES & SUGGESTIONS This Red wine produced from the Syrah grape variety (100%), presents itself as an intense and balanced wine with slight notes of compote of wild fruits. After 8 months aging on French Oak barrels, reveals now soft spice aromas.
Given its bulky tannins, it accompanies game and red meat dishes.
Serve at temperature between 16° - 18°C.
Period Maximum Holds: 6 years is advised.



PACKAGING DETAILS

CAP. GARRAFA

CÓDIGOS EAN | ITF

DIM CAIXA 6GF (mm)

EUROPALETE Nº CX | DIMENSÕES (mm) | PESO

750ml Bottle

EAN: 5607528011126
ITF: 15607528011123

240 x 155 x 335 (mm)

80 boxes | 1200 x 800 x 1500 (mm) | 780 kg