

Duquesa Maria Reserva

Red Wine



REGION

Alentejo, Vinho Regional Alentejano.

GRAPE VARIETIES

Syrah _____ 40 %
 Touriga Nacional _____ 30 %
 Alicante Bouschet _____ 30 %

ANALYSIS

ALCOHOL CONTENT _____ 14,5 %
 PH _____ 3,55
 ACIDITY _____ 6,4 gr/L
 RESIDUAL SUGAR _____ 0,5 gr/L

CLIMATE

With continental influence and summers very dry and hot.

SOIL

Clay-limestone.

WINEMAKER

Marco Crespo

TASTING

With an intense ruby color, the nose has a rich aroma and fruity, with aging in the barrel showing delicate notes of vanilla. In the mouth it contrasts the full and persistent body with a smooth and elegant finish. Lamb Stewed in the old-fashioned Alentejo style. Serve at a temperature of 16°C.

VINIFICATION

The grapes are 100% destemmed; 5 days of cold maceration; alcoholic fermentation starts at 20°C and ends at 25°C in stainless steel tanks.

LOGISTIC SUPPORT

EAN 5 60 0233 18 143 6 CAIXA (6 X 750 ML)
 ITF 1 560 0233 18 143 3

	BOTTLE	BOX	PALLET
HEIGHT (MM)	300	307	1685
WIDTH (MM)	-	160	800
DEPTH (MM)	-	250	1200
GROSS WEIGHT (KG)	1.3	8.0	827

N° OF BOTTLE / BOX	6
N° OF BOXES / LAYER	20
N° OF LAYERS / PALLET	5
N° OF BOXES / PALLET	100

