

ENCOSTA DO SOBRAL SELECTION

Red Wine



REGION

Tomar, Regional Tejo Wine

GRAPE VARIETIES

Touriga Nacional _____ 40%
Syrah _____ 40%
Cabernet Sauvignon _____ 20%

ANALYSIS

ALCOHOL CONTENT _____ 13,5 %
PH _____ 3,63
ACIDITY _____ 6 gr/L
RESIDUAL SUGAR _____ 0,6 gr/L

CLIMATE

Temperate Mediterranean influenced
by Serra de Tomar.

SOIL

Limestone clay with outcrops of shale.

WINEMAKER

Marco Crespo

TASTING

Bright red color, balsamic and red fruit aromas. In the mouth balanced, smooth, with tannins present, persistent and deep aftertaste.

Meat dishes, pasta and half-cured cheese. Serve at a temperature of 16°C.

VINIFICATION

Total destemming, vinification in stainless steel vats with temperature control at 26°C and 2 daily delestings. 10 months in French oak, in a bottle at controlled temperatures, for 6 months, before its commercialization.

LOGISTIC SUPPORT

EAN 560 7582 01 001 1 CAIXA (6 X 750 ML)
ITF 1 560 7582 01 001 8

	BOTTLE	BOX	PALLET
HEIGHT (MM)	296	304	1655
WIDTH (MM)	-	163	800
DEPTH (MM)	-	247	1200
GROSS WEIGHT (KG)	1.3	8.0	865

N° OF BOTTLE / BOX	6
N° OF BOXES / LAYER	21
N° OF LAYERS / PALLET	5
N° OF BOXES / PALLET	105

