

HERDADE BARRANCO DO VALE

BLEND TINTO GRANDE RESERVA 2020



Winemaker: Engº João do Ó

TASTING NOTE:

COLOR: Rubi.

Made with the finest Castelão and Aragonez grapes, it boasts aromas of ripe red berries, plums, tobacco, and spicy notes. The palate is smooth, enveloping, and well-structured. The finish is long, fresh, and complex, reflecting the terroir of our estate.

WINEMAKING TECHNOLOGY: Hand-picking harvest into 12 kg boxes to preserve the grapes' full quality. Light pre-fermentation maceration for greater extraction. Fermentation at a controlled temperature of 24°C.

Aged for 12 months before bottling. Aged in the bottle.

PRESERVATION: Bottles must be protected from sunlight without oscillating or vibrating, in a completely or partially horizontal position, with the wine in contact with the cork, in a cool place (between 10 and 15°C) and without oscillating or vibrating.

SERVICE TEMPERATURE:

Should be served at 16-18°C

RECOMENDATIONS:

It goes well with grilled and oven-baked meats, curry, octopus, some cod dishes, and soft cheeses.

Type:	Red Wine
Grape Variety:	Aragonez e Castelão
Region	Algarve
Soils:	Clay-Sandy and Shale
Vintage:	2020

Alcohol Content:	14,5 %
Total Acidity:	5,49 g/L
Volatile Acidity:	0,86 g/L
Residual Sugar:	1,3 g/L
pH:	3,82

PACKAGING 75CL - Cardboard box of 6 units

BAR CODE: 750 ml – 5600287072117