

HERDADE BARRANCO DO VALE

BLEND TINTO RESERVA 2024



Wunemker: Engº João do Ó

PACKAGING 75CL - Cardboard box of 6 units

BAR CODE: 750 ml – 5600287072353

TASTING NOTE:

COLOR: Rubi.

Made with the finest Castelão and Aragonez grapes, it presents aromas of red fruit and floral notes. With hints of spice and tobacco, it imparts a slightly herbaceous, salivating finish. A slight presence of wood contributes to a wine with rich aromas. The palate is very minty, revealing a smooth, enveloping finish with good structure and silky tannins. 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. Light pre-fermentation maceration for greater extraction. Fermentation at controlled temperature and light post-fermentation maceration. Aged for 6 months before bottling.

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

SERVICE

TEMPERATURE:

Should be served at 16-18°C

RECOMENDATIONS:

It goes well with red meat, game, some cod dishes, and soft cheeses.

Type:	Red Wine
Grape Variety:	Aragonez e Castelão
Region	Algarve
Soils:	Clay-Sandy and Shale
Vintage:	2024
Alcohol Content:	13 %
Total Acidity:	5,26 g/L
Volatile Acidity:	0,83 g/L
Residual Sugar:	0,6 g/L
pH:	3,86