

HERDADE BARRANCO DO VALE

TINTO NEGRA MOLE RESERVE 2025

OLD VINES



Winemaker: Engº João do Ó

PACKAGING 75CL - Cardboard box of 6 units

BAR CODE: 750 ml – 5600287072438

TASTING NOTE:

COLOR: Vinho de cor rubi aberta

Traditional Algarve grape variety from vines around 70 years old.

Nose: redcurrant, hints of white fruit, and a touch of spice adding complexity.

Palate: pronounced natural acidity, dry and highly mineral, with a long, complex finish and great food-pairing potential.

WINEMAKING TECHNOLOGY: Hand-picking harvest into 12 kg boxes to preserve the grapes' full quality. Vinification at a controlled temperature of 12°C for three weeks, followed by six months of aging on fine lees with batonnage for enhanced richness and complexity.

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 Asian cuisine, Italian dishes, grilled meats, seafood, and salads.

Type:	Red Wine
Grape Variety:	Negra Mole
Region	Algarve
Soils:	Clay-Sandy and Shale
Vintage:	2025
Alcohol Content:	13 %
Total Acidity:	5,33 g/L
Volatile Acidity:	0,44 g/L
Residual Sugar:	0,6 g/L
pH:	3,60