



TAPADA DE VILLAR



Denomination: Alentejo DOC

Origyn: Orada, Borba - PT

Year: 2021

Grapes Variety: Alicante Bouschet (40%), Touriga Nacional (30%), Aragonez (20%), Trincadeira (10%)

Alcohol Content (%vol): 14

Residual Sugar (g/dm<sup>3</sup>): 2,1

Total Acidity (g/dm<sup>3</sup>): 5,7



"Certificado por Kiwa Satis" Vinho de uvas produzidas em modo de produção integrada.



VEGAN

Winemakers: Fernando Machado and Henrique Lopes

Machine harvested grapes during the night to avoid high temperatures. Immediately destemmed grapes when inside the winery. Tanning fermentation in stainless steel open vats. Aged for 4 months in Portuguese and French oak.

Visual: Concentrated dark ruby color.

Aroma: Aromatic intensity of spices and fruits good harmony.

Flavour: Nice complexity and fully blended and soft tannins. Elegant and long finish.

Bottle: Bordalesa Prestigio 750ml

Weight: 1,24 Kg

EAN 5603238433760

Case: 6 bottles

Weight: 7,45 Kg

EAN 15603238433767

Measures: 220mmX146mmX336mm

Pallet: Europalette 100 cases

Weight: 764 Kg

Measures: 120mmX80cmX151cm

Perfect to pair with food dishes based on meat, sausages and cheese. It is also very nice to taste it with small dishes of "Tapas" or just by itself.

It should be served at a temperature between 16°C and 18°C. It should be stored horizontally in a dry and cool place.

Produced by:

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