



TAPADA DE VÍLLAR



Denomination: Alentejo DOC

Origyn: Orada, Borba - PT

Year: 2017

Grape Variety: Alicante Bouschet (50%), Touriga Nacional (30%), Syrah (20%)

Alcohol Content (%vol): 14,5

Residual Sugar (g/dm³): ≤1,5

Total Acidity (g/dm³): 5,7



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



Winemakers: Fernando Machado and Henrique Lopes

Selected parcels. Grapes picked during the night to avoid high temperatures.

Grapes destemmed at the entrance of the winery located in the centre of the vineyard. Skin contact fermentation in vat with delestage. Aged for 8 months in French oak.

Visual: Very dark and concentrated ruby color.

Aroma: Aromatic intensity of spices, dry fruit and gentle scents of jam and chocolat.

Flavour: Great complexity and structure, volume and fully blended and soft tannins. Elegant and exquisite finish.

Bottle: Bordalesa Prestigio Tronco-cónica 750ml
EAN 5603238433876

Weight: 1,47 Kg

Case: 6 bottles
EAN 15603238433873

Weight: 8,82 Kg

Measures: 320mmX170mmX250mm

Pallet: Europalette 70 cases

Weight: 638 Kg

Measures: 120mmX80cmX134cm

Ideal to pair with creamy cheese, traditional meat sausage or any red meat plate. Very pleasant with "tapas" or between any meal in a good company.

It should be served at a temperature between 16°C and 18°C

It should be stored horizontally in a dry and cool place.

Produzido por:

Herdade Penedo Gordo

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