



TAPADA DE VILLAR



Denomination: Alentejo DOC
Origyn: Orada, Borba - PT
Year: 2021
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.



VEGAN

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 Weight: 1,47 Kg
EAN 5603238433876
Case: 6 bottles Weight: 8,82 Kg
EAN 15603238433873
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.

Produced by:
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