

Vale da Judia Red Reserve

Península of Setúbal, region where are located our wines, is characterized by a climate with great conditions. In this region, we have volcanic and sandy soils, rich in water. With influences from Mediterranean and from the proximity of the Atlantic sea. This perfect harmony brings a great development to our noble grapes, perfectly adapted, that gives us marvellous quality wines.

Classification: Regional Península de Setúbal Wine

Type: Red

Grapes: 25% Touriga Nacional, 25% Syrah, 25% Alicante Bouschet e 25% Cabernet Sauvignon.

Region: Península of Setúbal

Soil Type: Sandy Volcanic

Characteristics

Taste Note:

Colour: Grenade

Aroma: Red and black fruits, and jam.

Taste: Rich in good and soft tannins, elegant, lingering after taste.

Vinification: Alcoholic fermentation in stainless steel vats at controlled temperature followed by long pelicular maceration.

Aging: 12 months in American and French oak barrels followed by 4 months in bottles, before being released on the market.

Evolution: Positive evolution during the first 10 years.

Analysis:

Alcohol Content: 14,0%vol

Total Acidity: 5,5 g of tartaric acid

pH: 3,65

Recommended plates: Red meat and strong cheese.

Recommended Temperature: should be served at 16-18°C

Conservation: Fresh place, dark, with bottle lying down.



Bottling Details:

Bottle Capacity (ml)	EAN Uni UPC	Quantity of Bottles for Cases	Liquid Weight of each Case (Kg)	Brute Weight of each Case (Kg)	Case EAN SCC	Quantity of Cases for Palette	Palette Weight (Kg)
750 ml	5603016003994	6 x 750 ml	4,5 Kg	8,0 Kg	15603016003991	84	676 Kg