

Vale da Judia Red

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: 50% Castelão, 20% Syrah and 30% Touriga Nacional

Region: Regional Península de Setúbal

Soil Type: Sandy Volcanic

Characteristics

Taste note:

Color: Ruby

Aroma: While young it has a strong aroma of red berries and new oak.

Taste: Soft, full and elegant.

Vinification: Alcoholic fermentation in stainless steel vats at control temperature followed by long pellicular maceration.

Aging: 4 months in French and American new oak barrels

Evolution: The quality improves during the first 7 years. This is being recommended maximum storage time.

Analysis:

Alcohol Content: 13,5%vol

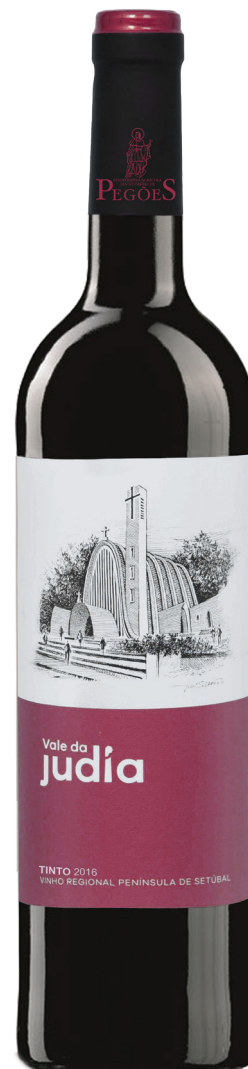
Total Acidity: 5.1gr of tartaric acid

pH: 3,6

Recommended plates: Meat and cheese.

Recommended Temperature: 16-18°C

Conservation: Fresh and dark place 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	5603016000122	6 x 750 ml	4,5 Kg	7,4 Kg	15603016000129	100	740 Kg