

MONTE PENEDO GORDO



Denomination: Alentejo DOC - Reserva

Origyn: Borba, Alentejo

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/l): 5,7



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



Winemakers: Fernando Machado and Henrique Lopes

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

Grapes stalked at the entrance of the winery located in the center of the vineyard. Skin contact fermentation in vat with delestage.

Aged for 9 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 750ml

EAN 5603238473544

Case: 6 garrafas

EAN 15603238473541

Measures: 320mmx250mmx170mm

Pallet: Europalette 70 cases

Mesures: 120mmx80cmx134cm

Weight: 1,47 kg

Weight: 8,82 kg

Weight: 638 kg

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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