

Rovisco Pais Reserve Red

Península of Setúbal, region where are located our wines, is characterized by a climate with great conditions. In this region, we have pozolitic 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 Peninsula de Setubal Wine.

Type: Red Wine

Grapes: Castelão 60%, Touriga Nacional 20% and Cabernet Sauvignon 20%

Region: Península de Setúbal

Soil Type: Sandy Pozolitic

Characteristics:

Taste Note:

Colour: Grenade

Aroma: dries fruits, spices and vanilla

Taste: very good tannins and structure, soft and smoothie in the mouth.

After Taste: lingering after taste.

Vinification: Alcoholic fermentation in stainless steel vats at controlled temperature followed by prolonged skin maceration.

Aging: aged in wood to increase its complexity.

Evolution: The quality improves during the first 8 years. This is being recommended maximum storage time.

Analysis:

Alcohol Content: 14% vol.

Total Acidity: 5,20 g/L of tartaric acid

pH: 3,62

Recommended plates: meat dishes, game and cheeses.

Recommended Temperature: serve at 16°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	5603016000535	6 x 750 ml	4,5 Kg	8 Kg	15603016000532	84	672 Kg