

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 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 Península de Setúbal Wine

Type: Red

Grapes: 50% Castelão, 20% Syrah, 20% Alicante Bouschet and 10% Aragonez.

Soil Type: Sandy Pozolitic

Characteristics:

Taste note:

Color: Ruby

Taste: While young it has a strong aroma of red berries and new oak. Evolving later, into dry fruits, chocolate, spices and coffee aroma. Soft in the mouth with very good tannins and structure, pleasant after taste with prolonged persistence.

Vinification: Alcoholic fermentation in stainless steel vats at control temperature followed by long pelicular 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: 5.2 gr of tartaric acid

pH: 3,6

Residual Sugar: 3, 7 gr / dm³

Recommended plates: Hunting plates, grilled meat and cheese.

Recommended Temperature: 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	5603016000122	6 x 750 ml	4,5 Kg	7,4 Kg	15603016000129	70	518 Kg