

## Duquesa Maria Reserva

### Red Wine 2019



#### REGION

Alentejo, Vinho Regional Alentejano.

#### GRAPE VARIETIES

Syrah \_\_\_\_\_ 40 %  
 Touriga Nacional \_\_\_\_\_ 30 %  
 Alicante Bouschet \_\_\_\_\_ 30 %

#### ANALYSIS

ALCOHOL CONTENT \_\_\_\_\_ 14,5 %  
 PH \_\_\_\_\_ 3,55  
 ACIDITY \_\_\_\_\_ 6,4 gr/L  
 RESIDUAL SUGAR \_\_\_\_\_ 0,5 gr/L

#### CLIMATE

With continental influence and summers very dry and hot.

#### SOIL

Clay-limestone.

#### WINEMAKER

Marco Crespo

#### TASTING

With an intense ruby color, the nose has a rich aroma and fruity, with aging in the barrel showing delicate notes of vanilla. In the mouth it contrasts the full and persistent body with a smooth and elegant finish.

Lamb Stewed in the old-fashioned Alentejo style.  
 Serve at a temperature of 16°C.

#### VINIFICATION

The grapes are 100% destemmed; 5 days of cold maceration; alcoholic fermentation starts at 20°C and ends at 25°C in stainless steel tanks.

#### LOGISTIC SUPPORT

EAN 560 0233 18 143 6 CAIXA (6 X 750 ML)  
 ITF 1 560 0233 18 143 3

	BOTTLE	BOX	PALLET
HEIGHT (MM)	300	307	1685
WIDTH (MM)	-	160	800
DEPTH (MM)	-	250	1200
GROSS WEIGHT (KG)	1.3	8.0	827

N° OF BOTTLE / BOX	6
N° OF BOXES / LAYER	20
N° OF LAYERS / PALLET	5
N° OF BOXES / PALLET	100

