

TERRAÇOS DO TEJO RED 2022



REGION
TEJO

WINEMAKER
NUNO FALCÃO RODRIGUES



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GRAPE VARIETIES

Touriga Franca, Syrah, Cabernet Sauvignon

SOIL TYPE

Sandy

WINEMAKING

Destemming, maceration and fermentation with temperature control, malolactic fermentation and filtration.

ANALYSIS

Alcohol: 13,5%

Total Acidity: 6,02 g/l

pH: 3,30

Total Sugar: 1,3 g/l

SERVING SUGGESTIONS

Temperature: 16-18°C / 60-64°F

Gastronomy: pasta and white or red meat

Longevity: drink now or keep it till the end of 2029

TASTING NOTES

Deep red color. It has a lively aroma with ripe fruit. In the mouth despite its youthfulness, the tannins are presented but well round accompanied by a good structure. It is a tasty wine, easy for daily consumption but with lots of personality.