

CABEÇA DE TOIRO

RESERVA RED 2016

REGION:

Tejo, Portugal

GRAPE VARIETIES:

Touriga Nacional (40%), Castelão (30%),
Syrah (30%)

WINEMAKING:

Total destemming, extended skin maceration and alcoholic fermentation at 82°F.

MATURATION:

Aged for 9 months in French oak barrels.

TASTING NOTES:

COLOR: Intense garnet.

AROMA: Intense in ripe red fruits with nice toasty notes.

FLAVOR: Fruity, smooth, full-bodied with a
harmonious ending.

SERVING SUGGESTIONS:

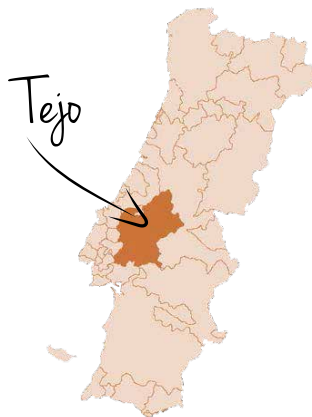
To accompany grilled fish, white and red meats and
structured cheeses.

TECHNICAL NOTES:

Alcohol: 13.5%

Total Acidity: 5.2 G/dm³

Ph: 3.65



UPC: 0 89832 92140 0
12pk | 750ml

