

António Saramago Superior Red

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Vinho Tinto, Península de Setúbal, 2013, 75cl



Wine-making and maturation

Fermentation in inox vats around 26/28°C with post fermentive maceration. Aged 18 months on new french oak barrels



Pairing

Strong soft cheese, roasted meat dishes



Tasting notes

Dark ruby, with a dark chocolate and cassis aroma. Fresh and fully bodied with good acidity and tannins, balanced. Long finish.



Alcohol content

14.5%



Grape Varieties

Castelão



Logistical information

Europalette with 68 cardboard boxes with 6 bottles
Bottle weight: 1.25
Box weight: 8
EAN: 5600378370566

