

Terras do Suão Reserva Red

Terras do Suão

Vinho Tinto, Alentejo, 2021, 75cl



Wine-making and maturation

Alcoholic fermentation in stainless steel vats at a controlled temperature of 26-28°C. During this process, maceration and extraction operations are carried out in order to achieve the desired level for this wine profile. The wine is aged in French oak for a period of 3 months.



Pairing

Game dishes, chanfana and oven-baked meats as well as traditional sausages.



Tasting notes

Ruby red in colour, intense aromatically with notes of candied red fruit, plum and black cherry. A bushy balsamic note that adds complexity and gastronomic character. Smooth, fruity mouthfeel with a broad, balanced finish.



Alcohol content

13.5%



Grape Varieties

Aragonês, Trincadeira, Alicante e Moreto



Logistical information

Europalet with 100 cardboard boxes with 6 bottles

Bottle weight: 1.37

EAN: 5602417106532

