

Vento Suão 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, with the aim of achieving the desired level for this wine profile. Ageing in stainless steel vats on fine lees."



Pairing

Grilled red meats, plated sausages and intense desserts.



Tasting notes

Ruby-red colour, aroma of ripe red fruit, especially plum and strawberry jam. Mouth with good volume and a smooth presence. Finishes balanced and persistent."



Alcohol content

13.5%



Grape Varieties

Aragonês, Trincadeira e Moreto



Logistical information

Europallet with 100 cardboard boxes with 6 bottles

Bottle weight: 1.16

EAN: 5602417106518

