

Quinta do Monte d'Oiro Ex-Aequo

Quinta do Monte d'Oiro

Vinho Tinto, Lisboa, 2017, 75cl



Wine-making and maturation

Fermentation in stainless steel vats with reproduction of foot treading, temperature control (individual per vat) Prolonged maceration Ageing in French oak barrels (40% new) for 18 to 20 months



Pairing

Matured meats, saddle of lamb, roast kid or stewed pigeon with harvest peas



Tasting notes

Ruby in color due to the vinification of red grapes, it has notes of red fruit and a fruity, intense finish.



Alcohol content

13.5%



Grape Varieties

Syrah, Touriga Nacional



Logistical information

Europallet with 125 cardboard boxes with 3 bottles
Bottle weight: 1.35
Box weight: 5.59
EAN: 5605462115818
ITF: 35605462114812

