

António Saramago A.S. Red

António Saramago

Vinho Tinto, Península de Setúbal, 2015, 75cl



Wine-making and maturation

Fermented in a press with pre- and post-fermentation maceration at 28°C. Ageing in French oak for 18 months and in bottle for 12 months.



Pairing

Recommended for red meat meals, grilled or baked, with all kinds of spices or selected cheeses.



Tasting notes

Strong ruby color. Aroma of red fruits and black plum. Firm tannins, balanced acidity, elegant and deep.



Alcohol content

14%



Grape Varieties

Castelão, Touriga Nacional, Alicante Bouschet, Cabernet Sauvignon



Logistical information

Europalet with 32 cardboard boxes with 3 bottles
Bottle weight: 1.2
EAN: 5600378370320
ITF: 25600378370324

Available sizes (cl): 75

