

Quinta da Biaia Red Reserve

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Vinho Tinto, Beira Interior, 2017, 75cl



Wine-making and maturation

Fresh grapes at their ideal point of ripeness, hand-picked into 20 kg boxes, transported to the winery where they were destemmed, lightly crushed Pre-fermentation maceration for 10 days Fermentation for 14 days in stainless steel, ageing in French oak barrels for 32 months



Tasting notes

A wine that impresses by its extraordinary freshness and complexity, with notes of wild berries, pine, resin, very solid, rich and fresh, with silky tannins.



Alcohol content

14%



Grape Varieties

Touriga Nacional, Touriga Franca, Jaen



Logistical information

Europalette with 100 cardboard boxes with 3 bottles
Bottle weight: 1.2
EAN: 5600764517186

