



CASA JOSÉ PEDRO
TRÁS-OS-MONTES · PORTUGAL

CASA JOSÉ PEDRO RESERVA TINTO DOC TRÁS-OS-MONTES 2021

Grape Varieties: Touriga Nacional, Tinta Amarela and Tinta Franca

Alcohol content: 14.5%

Serving Temperature: 16-18°C

Characteristics:

This Red Reserve Wine presents a nose that stands out for its spicy notes, heather from Trás-os-Montes, and a slight fruity touch that provides a unique sensation to the sense of smell. On the palate, it has a complex and balanced structure, with present tannins that give a rich and full-bodied texture. The acidity is perfectly integrated, providing balance and a captivating flavor that lingers on the palate. The finish is prolonged, with a soft note of spices.

It is recommended to pair with red meat dishes or strong cheeses to further highlight its complex and intense qualities.

Wine-making process:

The harvest is carried out manually in 20kg boxes, and the grapes are taken to the winery where they are destemmed. Fermentation takes place in stainless steel tanks at a temperature of 26°C. This wine is aged for 12 months in 225-liter French oak barrels.

Box Size: 295*181*249 mm

Quantity: 6*750ml

Gross Weight: 8.6kg



INFO@CASAJOSEPEDRO.PT
WWW.CASAJOSEPEDRO.PT

