



CASA JOSÉ PEDRO
TRÁS-OS-MONTES · PORTUGAL

CASA JOSÉ PEDRO VALPAÇOS TINTO DOC 2021

Grape Varieties: Tinta Roriz, Touriga Nacional, Tinta Amarela and Tinta Barroca

Alcohol content: 13.5%

Serving Temperature: 16-18°C

Characteristics:

This red wine presents itself as young and vibrant, with a seductive aroma of plum and red fruits, as well as subtle notes of vanilla and light caramel. On the palate, it reveals good freshness, with a well-defined structure and present tannins, which provide a velvety texture and a remarkable body. The finish is long and intense, with a persistent flavor.

In summary, this red wine is a remarkable expression of its region, with a precise balance between fruit and acidity. We recommend enjoying it with a red meat dish or aged cheeses to fully appreciate its richness.

Wine-making process:

The grapes from our estate were destemmed and fermentation began in stainless steel tanks at 24°C. Aging is carried out with half of the batch aged in used French oak barrels and the other half in stainless steel tanks.

Box Size: 224*151*327mm

Quantity: 6*750ml

Gross Weight: 7.25kg



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