

HERDADE DOS GROUS RESERVA

Varieties: Alicante Bouschet (50%), Syrah (30%), Touriga Nacional (20%)

Vinification: These grapes are hand-picked, de-stemmed, crushed and transferred gently into the wine press. After two days of cold maceration, the wine will ferment at controlled temperature conditions. The maturing takes place during 12 months in new barrique barrels made from French oak.

Serving: We recommend serving this wine with steak 'au poivre', duck breast or osso bucco milanese.

Ideal serving temperature is 16 to 18°C.

