

HERDADE DOS GROUS TINTO

Varieties: Alicante Bouschet (30%), Syrah (15,5%), Touriga Nacional (20%), Aragonez (35%)

Vinification: The hand-picked grapes are de-stemmed and then cooled down through thermal shock to 10°C. After two days of cold maceration the wine ferments in small steel tanks. The maturing takes place in new barrique barrels made from French oak.

Serving: We recommend serving this wine with roast beef, chicken curry or spaghetti bolognese.

Ideal serving temperature is 14 to 16°C.

