

tinto do barro

HERDADE
PENEDO
GORDO



Denomination: Regional Alentejo

Region: Borba, Alentejo

Year: 2022

Grape Variety: Aragonês(40%), Trincadeira(30%), Alicante Bouschet (20%), Touriga Nacional(10%)

Alcohol Content (%vol): 13,5

Residual Sugar (g/dm³): 2,1

Total Acidity (g/l): 5,7



"Certificado por Kiwa Sálvia"
Vinho de uvas produzidas em
modo de produção integrada.

Winemakers: Fernando Machado and Henrique Lopes

Traditional fermentation of tanning with temperature control.
Without stage of barrel.

Visual: Concentrated dark red.

Aroma: Intense and fruity aromas, vivid red fruits.

Flavours: Soft and velvet feeling. Well structured, the tannins and the acidity are well blended with the abundant fruit.

Bottle: Bordalesa 750 ml

EAN 5603238463767

Weight: 1,13 kg

Case: 6 garrafas EAN 15603238463764

Measures: 230mmX164mmX313mm

Weight: 7,18 kg

Pallet: Europalette 100 cases

Measures: 120mmX80cmX151cm

Weight: 739 kg

Perfect to pair with food dishes on meat, sausages and cheese. It is also very nice to taste it with small dishes of "Tapas" or just by is self. It should be served at a temperature between 16°C and 18°C. It should be stored horizontally in a dry and cool place.

Produzido por:
Herdade Penedo Gordo
7150-308 Orada - Borba
info@quintadasarcas.com
www.penedogordo.com

wines of
portugal 
a world of difference