



PONTUAL WINES

PONTUAL

GRANDE RESERVA



Tasting Notes

Intense purple color. Complex aroma, with notes of black plum, combined with hints of chocolate. Deep and structured in the mouth, with a satin texture, very elegant, long finish, full of character. With aging potential.

About the wine

Harvest: 2019

Grape varieties: 100% Alicante Bouschet.

Alcohol: 14% Vol.

pH: 3,54

Total Acidity: 5,4g/L

Category: Vinho Regional Alentejano

Soils: Shists

Winemaking: In open stainless steel vats, after a total grape destemming, cold maceration, for 2 days, before the alcoholic fermentation at controlled temperature at 25°C.

Aging: 18 months in French oak barrels.

Consumption temperature: 18°C

Pairing: Meat seasoned and slow cooked in the oven, with intense flavours.

Winemaker: Paolo Fiuza Nigra

PRODUCT	UNITS PER CASE	CASE WEIGHT (KG)	CUBICAGE (WxLxH)	EAN	ITF
PONTUAL GRANDE RESERVA 750ML	3	3,7	280x350x100MM	5605360200302	15605360100302