



PONTUAL WINES

PONTUAL

RESERVA



Tasting Notes

Dark purple color. Intense and concentrated aroma where chemical notes stand out. In the mouth, it has good volume, plenty of fruit and an enveloping finish..

About the wine

Harvest: 2020

Grape Varieties: 80% Alicante Bouschet, 10% Touriga Nacional and 10% Syrah.

Alcohol: 14,5% Vol.

pH: 3,60

Total Acidity: 5,4 g/L

Category: Vinho Regional Alentejano

Soils: Shists

Winemaking: fully destemmed grapes, pre-fermentation maceration for 2 days, and alcoholic fermentation in open stainless steel vats at a controlled temperature of 25°C.

Aging: 12 months in French and American oak barrels.

Consumption temperature: 18°C

Pairing: Slow-cooked meat, game, pork and beef, cured cheese.

Winemaker: Paolo Fiuza Nigra

PRODUCT	UNITS PER CASE	CASE WEIGHT (KG)	CUBICAGE (WxLxH)	EAN	ITF
PONTUAL RESERVA TINTO 750ML	6	8,5	185x270x300MM	5605360200074	15605360100067