



*Batoreu*

EST. 1860

## CASA BATOREU Red Blend

IGP TEJO 2019



Produced from the grapes Touriga Franca (50%), Syrah (30%) and Alicante Bouschet (20%), created in our vineyards in Aveiras de Cima, Tejo Region, Portugal.

Stainless steel vat with skin maceration from 6 to 8 days with controlled temperature between 26 and 28°C. Six months stage in new French oak and a minimum of 3 months stage in the bottle.

Intense violet colour, fresh aroma rich in blackberries, with an elegant and persistent taste.

Meat dishes, game and cheese.

Serve at 16-18°C.

### Analytical Control

Alcohol Vol. (%)	13.5
Total Acidity (g/L)	5.6
Volatile Acidity (g/L)	0.65
Density at 20°C (g/L)	0.9941
Total Dry Extract (mg/L)	31.2
Total Sulfur Dioxide (mg/L)	67
Free Sulfur Dioxide (mg/L)	33
Residual Sugars (g/L)	5.0
pH (20 to 25°C)	3.69