

BATHOREU RESERVA RED DOC DO TEJO 2020



Produced from the grapes Touriga Nacional (50%), Castelão (30%) and Syrah (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, very complex fruity aroma with a pronounced vanilla flavor and taste. Well balanced in the mouth, smooth and very persistent.

Meat dishes and cheese. Serve at 16°C.

Analytical Control

Alcohol Vol. (%)	13.74
Total Acidity (g/L)	5.00
Volatile Acidity (g/L)	0.51
Density at 20°C (g/L)	0.9926
Total Dry Extract (mg/L)	31.0
Total Sulfur Dioxide (mg/L)	80
Free Sulfur Dioxide (mg/L)	48
Residual Sugars (g/L)	<0.6
pH (20 to 25°C)	3.58