



Batoreu

EST. 1860

TERRA SILVESTRE PRIVATE SELECTION

DOC DO TEJO 2018



Produced from the grapes Syrah (80%) and Cabernet Sauvignon (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 12 months stage in the bottle.

Intense violet colour, fresh aroma rich in blackberries, smooth and very persistent taste.

Meat dishes and cheese. Serve at 16°C.

Analytical Control

Alcohol Vol. (%)	14
Total Acidity (g/L)	4.62
Volatile Acidity (g/L)	0.49
Density at 20°C (g/L)	0.9946
Total Dry Extract (mg/L)	35.2
Total Sulfur Dioxide (mg/L)	32
Free Sulfur Dioxide (mg/L)	26
Residual Sugars (g/L)	0.8
pH (20 to 25°C)	3.84