

BATHOREU TRINCADEIRA RED DOC DO TEJO 2023

Bathoreu

TRINCADEIRA

2023

Produced from the grapes Trincadeira (100%), created in our vineyard *Salgadas* 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. Twelve months stage in new French oak barrels and a minimum of 3 months stage in the bottle.

Fruity, soft, elegant, complex.

Pasta, meat, cheese. Serve at 16°C (60°F).

Analytical Control

Alcohol Vol. (%)	13.86
Total Acidity (g/L)	5.51
Volatile Acidity (g/L)	0.48
Density at 20°C (g/L)	0.9922
Total Dry Extract (mg/L)	30.5
Total Sulfur Dioxide (mg/L)	52
Free Sulfur Dioxide (mg/L)	20
Residual Sugars (g/L)	0.7
pH (20 to 25°C)	3.51