



Batoreu

EST. 1860

TERRA SILVESTRE GRANDE RESERVA

DOC DO TEJO 2016



Produced from the grapes Touriga Franca (45%), Syrah (30%) and Alicante Bouschet (25%), 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. 30 months stage in French oak barrels (500 L) and a minimum of 12 months stage in the bottle.

Intense violet colour, very complex fruity aroma with a pronounced oak flavor and taste. Well balanced in the mouth, smooth and very persistent.

Meat dishes and cheese. Serve at 16°C.

Analytical Control

Alcohol Vol. (%)	13.5
Total Acidity (g/L)	5.74
Volatile Acidity (g/L)	0.89
Density at 20°C (g/L)	0.9939
Total Dry Extract (mg/L)	34.1
Total Sulfur Dioxide (mg/L)	96
Free Sulfur Dioxide (mg/L)	<20
Residual Sugars (g/L)	0.9
pH (20 to 25°C)	3.52