

BATHOREU SELECTION RED IGP TEJO 2021



Produced from the grapes Touriga Nacional (60%) and Cabernet Sauvignon (40%), 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. Minimum of 6 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. (%)	14.25
Total Acidity (g/L)	4.71
Volatile Acidity (g/L)	0.45
Density at 20°C (g/L)	0.9937
Total Dry Extract (mg/L)	35.7
Total Sulfur Dioxide (mg/L)	69
Free Sulfur Dioxide (mg/L)	43
Residual Sugars (g/L)	<0.6
pH (20 to 25°C)	3.65