



Batoreu

EST. 1860

TERRA SILVESTRE RESERVA

DOC DO TEJO 2018



Produced from the grapes Touriga Franca (40%), Touriga Nacional (25%), Alicante Bouschet (25%) and Syrah (10%) 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, fresh aroma rich in blackberries, with a pronounced vanilla flavor and taste. Elegant and persistent.

Meat dishes and cheese. Serve at 16°C.

Analytical Control

Alcohol Vol. (%)	13.5
Total Acidity (g/L)	4,83
Volatile Acidity (g/L)	0.59
Density at 20°C (g/L)	0.9940
Total Dry Extract (mg/L)	33.1
Total Sulfur Dioxide (mg/L)	55
Free Sulfur Dioxide (mg/L)	<20
Residual Sugars (g/L)	0.7
pH (20 to 25°C)	3.76