

BATHOREU RED BLEND IGP TEJO 2021



Produced from the grapes Touriga Franca (60%) and Touriga Nacional (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, with an elegant and persistent taste.

Meat dishes and cheese. Serve at 16°C.

Analytical Control

Alcohol Vol. (%)	12.77
Total Acidity (g/L)	5.53
Volatile Acidity (g/L)	0.52
Density at 20°C (g/L)	0.9942
Total Dry Extract (mg/L)	32.8
Total Sulfur Dioxide (mg/L)	88
Free Sulfur Dioxide (mg/L)	46
Residual Sugars (g/L)	<0.6
pH (20 to 25°C)	3.60