



PLANSEL RESERVA

2018

750ML | 3000ML



Classification	Vinho Regional Alentejano		
Type	Red Wine		
Grape Variety	50% Aragonez and 50% Tinta Barroca		
Soil Type	Residual granite and metamorphic sedimentary soils		
Annual Production	20.000 bottles		
Tasting	Dark garnet colored wine. Aromas of red fruits, where the cherry dominates. Some pepper and floral notes. Dense and complex structure with elegant and vigorous presentation. Very dense, smooth and elegant with an amazing soft and fruity finish.		
Vinification	Hand-picked grapes get chilled down over night and then slowly fermented within 4 weeks in traditional lagars. An extremely careful procedure for the grapes, due to the lack of mechanical influences. Maturation for 12 months in French oak barriques.		
Ageing Potential	5 years		
Alcohol	14.5%		
Total Acidity	5.2 g/l	Volatile Acidity	0.6 g/l
Residual Sugar	2.2 g/l	PH	3.77
Awards			