



PLANSEL SELECTA - RESERVA

Year of harvest:

2016

Classification:

Vinho Regional Alentejano - Reserva

Type:

Red wine

Grape varieties:

50% Aragonez and 50% Tinta Barroca

Soil type:

Residual granite and metamorphic sedimentary soils

Tasting:

Intense dark garnet color. Sweet and concentrated wild fruit with soft floral hints. A touch of dark chocolate, vanilla and marzipan. On the palate a little earthy with an idea of canned fruit, 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

Awards:



Alcohol	Total acidity	Volatile acidity	Residual sugar	PH-value
14.5 %vol	5.2 g/l	0.60 g/l	2.2 g/l	3.77

Cofinanciado por:

