



Fonte Mouro Garrafeira Magnum 1,5L

It presents an aroma of red fruits, tobacco leaf, vanilla, and tannis softened by time.

COLOR

Red

YEAR

2005

SOIL

Clayey

VINIFICATION

Vinified by traditional tanning process in stainless steel vats with fermentation temperatures around 26°C and maturation in French oak barrels for 12 months.



Touriga Nacional - 45% | Syrah - 35%
Alicante Bouschet - 20%



António Saramago



Should be served at 16°C to 18°C, accompanying meat and cheese dishes.

Alcohol Content - 13.5%

Total Acidity - 6.0g/L in tartaric acid

Total Sugar - 4.0g/L

PH - 3.50