






Herdade da Figueirinha Reserva

It presents a garnet color, aroma of ripe red fruits, vanilla, good acidity and soft tannins.

COLOR	YEAR	SOIL	VITICULTURE
Red	2020	Clayey	Artur Estevão

VINIFICATION

Fermentation in stainless steel vats with automatic treaders with variable fermentation time depending on the variety, fermentation temperature of 26°C. Partial short aging in French oak barrels.

 Touriga Nacional - 30% Alicante Bouschet - 25% Syrah - 25% Cabernet Sauvignon - 20%	 Filipe Sevinato Pinto Susana Correia
 Should be served at 16°C to 18°C, accompanying meat and cheese dishes.	

Alcohol Content - 14.3%
Total Acidity - 5.1g/L in tartaric acid

Total Sugar - 0.7g/L
PH - 3.78