



Nã Te Rales




It presents a garnet color, expressive raspberry fruit and some spices. In the mouth is very soft.

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 grape variety, fermentation temperature of 26°C. Partial short aging in French oak barrels.



 Touriga Nacional - 45% Syrah - 35% Alicante Bouschet - 20%	 Filipe Sevinate Pinto Susana Correia
 Should be served at 16°C to 18°C, accompanying meat and cheese dishes.	

Alcohol Content - 14.2%
Total Acidity - 5.0g/L in tartaric acid

Total Sugar - 0.7g/L
PH - 3.80

BOTTLE 375ML = 0,665KG - EAN: 5608286066038; BOX 25CMx27CMx34CM = 20x375ML = 13,28KG; PALLET 80CMx120CMx140CM = 50 BOXES = 664KG
BOTTLE 750ML = 1,24KG - EAN: 5608286066014; BOX 23CMx15CMx33CM = 6x750ML = 7,5KG; PALLET 80CMx120CMx150CM = 100 BOXES = 750KG
BOTTLE 1500ML = 2,20KG - EAN: 5608286066489; BOX 10.3CMx10.3CMx38.4CM = 1x1500ML; PALLET 80CMx120CMx150CM = 220 BOXES = 500KG