



Moenga Reserva

Garnet-colored wine, expressive nose with notes of red fruits, truffles and violet-type florals. In the mouth it has a smooth and enveloping structure.

COLOR

Red

YEAR

2021

SOIL

Clayey

VITICULTURE

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 - 40% |
Alicante Bouschet - 30% | Syrah - 30%**



**Filipe Sevinate Pinto
Susana Correia**



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

Alcohol Content - 14.1%

Total Acidity - 5.4g/L em ácido tartárico

Energetic Value (E/100ml) - 341kJ/81kcal

Total Sugar - 0.8g/L

PH - 3.74