

Terraços do Tejo Red



Destemming, maceration and temperature-controlled fermentation followed by malolactic fermentation and filtering before bottling.

Grape varieties : Aragonez, Syrah, and Castelão

Soil : Sandy loam

Alcohol : 13.9%

Tasting notes :

Elegant fruit on the nose with an attractive spiciness. Superb balance between body, alcohol and tannins. Quite supple and fresh, but with sufficient backbone. Perfect for everyday meals - pasta, cheese, and roasted meats.

