

Syrah

Red wine
Regional Lisboa

TASTING NOTES

From a careful grape selection, this wine is produced exclusively from the varietal “Syrah” also known as “Shiraz”. It has a deep and intense violet red color with a strong aroma and taste of wild berries and plums. It’s well balanced in structure and acidity. Very suitable for grilled meats but also to quite elaborate and spicy fish dishes. It should be consumed at 17° to 18° C temperature (62 ° to 64° F).

TECHNICAL INFORMATION

DENOMINATION:	Regional Lisboa
TYPE:	Red wine
VINTAGE:	2009
GRAPE VARIETIES:	Syrah
VINIFICATION:	Fermentation in stainless steel vat at 20°C
AGEING:	Bottle
ALCOHOL:	13,5%
TOTAL ACIDITY:	5,6 gr/l
RESIDUAL SUGAR:	2,2 gr/l
TYPE OF BOTTLE:	Prestige
CAPACITY:	0,75 l
NR. BOTTLES PER CASE:	6
CASE SIZE:	23,5x 16 x 33 cm
TOTAL WEIGHT:	8,100 Kg
PALLET:	Europallet
NR. CASES PER PALLET:	100
NR. CASES PER LAYER:	25
NR. LAYERS:	4

ORGANOLEPTIC NOTES

COLOR:	Intense violet red
AROMA:	Fruity
TASTING:	Berries
ENDING:	Long lasting

STORAGE

Keep, horizontally, in a dry and fresh place, away from sunlight.

WINEMAKER

Adelino de Almeida Gomes/Manuel Ezequiel

