



BACALHÕA
VINHOS DE PORTUGAL



Só Syrah Red

Península de Setúbal

Grape Varieties: 100% Syrah

Alcohol: 14.5% Vol.

First Harvest: 1999

Wine making: From amongst our Syrah grape variety, on the Setúbal Peninsula. In the Palmela region, we have selected grapes from the Tatas vines, from the 2008 harvest, which took place in mid-September. The winemaking practices and the soils found here allow for only a low quantity of this grape variety to be produced, albeit of an exceptionally high quality. The grapes are rich in aroma, tannins and colour and were vinified using the traditional method of red wine from guarda.

Ageing: 17 months in new French Allier oak barrels (70%) and American oak (30%).

Tasting notes: Intense aromas dominated by fruit notes, such as plum compote, morello cherry and spices. In the mouth it is dense, complicated, with a marked acidity, structured and persistent.

Serving suggestion: Meat dishes, game and cheese.

Serving temperature: 16-18°C
