# Quinta da Plansel

# Plansel Selecta Reserva 2022



SIZE 75cl

ABV 14%

VINTAGE

**GRAPE VARIETIES** Aragonez (50%), Tinta

2022

Barroca (50%)

CLOSURE Natural Cork

**SKU CODE** A6046122

**EXPRESSION** Red, Richly Textured

and Full-Bodied

REGION Alentejo
ALLERGENS Sulphur

**CLOSURE** Natural Cork

**РН** 3.77

TOTAL ACIDITY 5.4g/l Tartaric

RESIDUAL SUGAR 2.2g/l

sкu A6046122











ALENTEJO

#### **TASTING NOTE**

Floral, darkly exotic red from Alentejo in Portugal, heady with violets and orange blossom, followed by a mouthful of blackberries, blackcurrants and a scattering of spice.

### **VITICULTURE**

Vines are planted on residual granite and metamorphic sedimentary soils.

## **VINIFICATION**

Hand-picked grapes are chilled through the night, then cold macerated for 2 days before fermentation at between 20 and 25 degrees C for 14 days. Wine is then left to mature in French oak barriques for 9 months before bottling.

#### **FOOD MATCHING**

Great with grilled meats or spicy food.