

Quinta da Plansel

Plansel Tinto Selecta 2023



RED STILL WINE



PORTUGAL



ALENTEJO

TASTING NOTE

Aromatic yet well-structured Portuguese red, laced with plums and blackberries, with a beguiling whiff of violets on the nose.

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 stainless steel tanks for 12 months before bottling.

FOOD MATCHING

Great with grilled meats or spicy food.

SIZE	75cl
VINTAGE	2023
ABV	14%
GRAPE VARIETIES	Touriga Nacional (50%), Aragonez (30%), Trincadeira (20%)
CLOSURE	Natural Cork
SKU CODE	A6036123
EXPRESSION	Red, Medium-Bodied and Elegant
COUNTRY	Portugal
REGION	Alentejo
ALLERGENS	Sulphur, Egg
CLOSURE	Natural Cork
PH	3.9
TOTAL ACIDITY	4.5g/l Tartaric
RESIDUAL SUGAR	2.9g/l
SKU	A6036123