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**New Reference** 

## **VINTAGE NOTES**

## FILIPE PALHOÇA **CABERNET SAUVIGNON 2022**

RED WINE - REGIONAL PENÍNSULA DE SETÚBAL

**GRAPE** Cabernet Sauvignon (100%) **VARIETIES** 

**HARVEST &** WINEMAKING

Harvest in September

Fermentation at 28 ° C, with total destemming and gentle and prolonged maceration in Ganimede

stainless steel vats.

WINEMAKER Jaime Quendera

ANALYSIS Alcohol: 14 %

Total Acidity: 5,24 g/l

pH: 3,52

Total Sugars: 2,1 g/l

**TASTING** . This Red wine produced from the Cabernet **NOTES &** Sauvignon grape variety (100%), presents itself as an **SUGGESTIONS** intense and balanced wine with slight notes of red fruits jam, not undoing its typical aroma of green pepper. After 8 months aging on French Oak barrels, reveals now soft spice aromas.

> Given its typicality, it accompanies cheeses, game and red meat dishes. Serve at temperature between 16° - 18°C. Period Maximum Holds: 5 years is advised.



## PACKAGING DETAILS

CAP. GARRAFA

CÓDIGOS EAN | ITF

DIM CAIXA 6GF (mm)

EUROPALETE N° CX | DIMENSÕES (mm) | PESO