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## **VINTAGE NOTES**

## FILIPE PALHOÇA **MERLOT 2021**

RED WINE - REGIONAL PENÍNSULA DE SETÚBAL

**VARIETIES** 

**GRAPE** Merlot (100%)

**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: 5,27 g/l

pH: 3,43

Total Sugars: 2,6 g/l

**TASTING NOTES & SUGGESTIONS** 

This Red wine produced from the Merlot grape variety (100%), presents itself as an intense and balanced wine with slight notes of cherry, not undoing its typical aroma of pepper. After 8 months aging on French Oak barrels, reveals now soft sweet

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