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## **VINTAGE NOTES**



New Reference

## FILIPE PALHOÇA **SYRAH 2021**

RED WINE - REGIONAL PENÍNSULA DE SETÚBAL

**VARIETIES** 

**GRAPE** Syrah (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: 4,99 g/l

pH: 3,54

Total Sugars: 2,2 g/l

**TASTING** This Red wine produced from the Syrah grape **NOTES &** variety (100%), presents itself as an intense and **SUGGESTIONS** balanced wine with slight notes of compote of wild fruits. After 8 months aging on French Oak barrels,

reveals now soft spice aromas.

Given its bulky tannins, it accompanies game and red

meat dishes.

Serve at temperature between 16° - 18°C. Period Maximum Holds: 6 years is advised.



## PACKAGING DETAILS

CAP. GARRAFA

CÓDIGOS EAN | ITF

DIM CAIXA 6GF (mm)

EUROPALETE N° CX | DIMENSÕES (mm) | PESO