

# FILIFE PALHOÇA

VINHAS PRÓPRIAS | ESTATE BOTTLED



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QUINTA DA INVEJOSA  
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## VINTAGE NOTES

# QUINTA DA INVEJOSA 2020

RED WINE - D.O.C. PALMELA



**GRAPE VARIETIES** 90% Castelão and 10% Merlot

**HARVEST & WINEMAKING** Harvested in late September. Grapes were hand-picked from the best plots of Quinta da Invejosa. Fermentation in stainless steel tanks at a temperature of 26° C with prolonged maceration followed by 8 months aging in French and American oak barrels, and 3 months in bottle.

**WINEMAKER** Jaime Quendera

**ANALYSIS** Alcohol: 14%  
Total Acidity: 5,21 g/l  
pH: 3,69  
Total Sugars: 3,3 g/l

**TASTING NOTES & SUGGESTIONS** This wine is produced, mainly, from Castelão grape variety, from the main property of the Family - Quinta da Invejosa. Given the 8-month stage in French oak barrels, it presents itself as a soft, dense and elegant wine with spice aromas and ripe fruit. It accompanies all meat dishes and cheeses. 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 Nº CX | DIMENSÕES (mm) | PESO

750 ml Bottle

EAN: 560752800211  
ITF: 1560752800211

325 x 235 x 160 (mm)

96 boxes | 1200 x 800 x 1500 (mm) | 795 kg