

FILIFE PALHOÇA

VINHAS PRÓPRIAS | ESTATE BOTTLED



WWW.FILIFEALHOÇA.PT

NIF: 515 033 200

GERAL@FILIFEALHOÇA.PT

ESTRADA NACIONAL 5
QUINTA DA INVEJOSA
2965-213 POCEIRÃO
PORTUGAL

T. +351 265 995 886

VINTAGE NOTES

QUINTA DA INVEJOSA RESERVA 2020

D.O.C. PALMELA RED WINE



GRAPE VARIETIES

Castelão (100%) from old vines

HARVEST & WINEMAKING

Harvest in late September

Grapes were handpicked from old vineyards at Quinta da Invejosa. Fermentation in stainless mills at 26°C temperature, with prolonged maceration.

Given the 12-month stage in French oak barrels and 6-month minimum in bottle.

WINEMAKER

Jaime Quendera

ANALYSIS

Alcohol: 14%

Total Acidity: 5,41 g/l

pH: 3,74

Total Sugars: 1,4 g/l

TASTING NOTES & SUGGESTIONS

This wine is produced from Castelão grape variety (100%), from the old vineyards of the main property of the Family - Quinta da Invejosa. It presents itself as an elegant and persistent wine with spice aromas and ripe red fruits. It accompanies all meat dishes and matured cheeses.

Serve at temperature between 16° - 18°C.

Period recommended Holds: 8 years is advised.



PACKAGING DETAILS

CAP. GARRAFA

CÓDIGOS EAN | ITF

DIM CAIXA 6GF (mm)

EUROPALETE Nº CX | DIMENSÕES (mm) | PESO

750 ml Bottle

EAN: 560752802111
ITF: 1560752802111

325 x 235 x 160 (mm)

96 boxes | 1200 x 800 x 1500 (mm) | 840 kg