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VINTAGE NOTES



SÃO FILIPE **RED 2022**

REGIONAL PENÍNSULA DE SETÚBAL

VARIETIES

GRAPE 75% Castelão, 20% Syrah and 5% Cabernet

Sauvignon

HARVEST & WINEMAKING

Harvest in late September

Fermentation at 28 °C, with total destemming and a gentle and prolonged maceration in stainless steel

WINEMAKER

Jaime Quendera

ANALYSIS

Alcohol: 14 %

Total Acidity: 5,06 g/l

pH: 3,72

Total Sugars: 2,9 g/l

TASTING This wine is produced from Castelão, Syrah and **NOTES &** Aragonez. It presents itself as a soft, elegant and **SUGGESTIONS** persistent wine with light sweet-spices flavours. It

> accompanies meat dishes and cheeses. Serve at temperature between 16° - 18°C. Period Maximum Holds: 4 years is advised.



PACKAGING DETAILS

CAP. GARRAFA

CÓDIGOS EAN | ITF

DIM CAIXA 6GF (mm)

EUROPALETE N° CX | DIMENSÕES (mm) | PESO