



PASSOS DE LISBOA RESERVE RED REGIONAL LISBOA

Honouring the gatherings in traditional taverns and cellars with live Fado sessions while drinking a glass of fine wine. Friendship, love and "Saudade" were forged!

- Origin:** Regional Lisboa
- Vintage:** 2018
- Grape Variety:** 40% Tinta Roriz, 40% Syrah and 20% Alicante Bouschet
- Alcohol:** 13,5%
- Vinification:** Manual vintage during the 4th week of September, total stripping after reception and selective pick, fermentation in low capacity stainless steel vats, at a temperature of 24°C and an extensive 10 days maceration.
- Characteristics:** Passos de Lisboa represents all the characteristics from Lisbon wine region, as the clay calcareous soils that the vines are planted and the strong maritime influence conferring the wine freshness, harmony and longevity.
- Tasting Notes:** Ruby red colour and pleasant on the nose, with notes of dark fruit like blackberries and ripe plums, vanilla and a hint of spices, this wine turns out to be full of character. On the palate, it is fruity and silky, with soft notes of blackberries, vanilla, and wood. Ending with a perfect balance between soft tannins and a delicate acidity.
- Suggestions:** It should be served at a temperature between 16°C to 18°C. This wine pairs very well with red meat dishes and cheeses.
- Winemaker:** António Ventura

