



Perspectiva RESERVA Douro DOC Red Wine 2016

60% TOURIGA NACIONAL, 20% TOURIGA FRANCA & 20% TINTA RORIZ

TASTING

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It has deep ruby color, intense aroma of ripe red fruits with black plum nuances.

In the mouth presents solid tannins and with an elegant and deep finish.



INTENSE



VELVETY



FRESHNESS



DRYNESS

FOOD PAIRING

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Beef roll seasoned with basil with fresh Tagliatelle pasta and mozzarella.

Serve at a temperature of 18°C.



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Santos e Seixo Wines
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NAME	Perspectiva Reserva Douro DOP Red
VINTAGE	2016
REGION	Douro
LOCATION OF THE VINEYARDS	Cima Corgo e Douro Superior
GRAPE VARIETIES	60% Touriga Nacional, 20% Touriga Franca & 20% Tinta Roriz
SOIL (ORIGIN)	Schist
CLIMATE	Continental climate with hot and dry summers.
VINIFICATION	Foot pressing in wine presses with temperature controlled at 25°. Alcoholic fermentation begins at 12°C and ends at 32°.
AGEING	Ageing for 12 months in French oak barrels.
ALCOHOL CONTENT	14 %
ACIDITY	5,4 gr/l
PH	3,63
RESIDUAL SUGARS	0,8 gr/l
WINEMAKER	Luciano Madureira

VINIFICATION

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The malolactic fermentation is
made in French oak.

The ageing for 12 months in
French oak barrels, brings
polishing to the wine as well as
adding the necessary complexity
and finesse, preserving the traces
of the terroir.

EAN 5600233181320

ITF 15600233181327 | BOX (6 X 750 ML)

	BOTTLE	BOX	PALLET
HEIGHT (MM)	300	307	1685
WIDTH (MM)	-	160	1200
DEPTH (MM)	-	250	800
GROSS WEIGHT (KG)	1,29	8,02	827

N° OF BOTTLE / BOX	6
N° OF BOXES / LAYER	20
N° OF LAYERS / PALLET	5
N° OF BOXES / PALLET	100



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