PAÇO DOS INFANTES RED 2021



TERROIR: The Vidigueira sub-region is protected to the north by the Serra do Mendro. This natural barrier from the cool Atlantic winds gives rise to daily high thermal amplitudes providing ideal conditions for a balanced ripening of grapes. The combination of this local Mediterranean climate and predominantly schist soils, results in the production of quality wines. Herdade da Lisboa, located in the heart of this sub-region, is situated between Ribeira de Selminhos to the East, and Ribeira do Freixo, to the West, where and even richer soil abounds. This results in the perfect combination of unique conditions for the production of elegant and fresh wines, marked by minerality, for the whites, and by purity of the fruit and longevity of the reds.

VARIETIES: 40% Aragonez, 30% Alicante Bouschet, 20% Trincadeira e 10% Touriga Nacional.

HARVEST: Night mechanical harvest.

VINIFICATION: Destemming and ligth crushing, followed by thermal shock to 16°C trough mass exchanger. Cold pre-fermentative maceration for 48 hours. Fermentation in conical stainless steel vats with controlled temperature. Partial blend in used French oak barrels of 300L and 500L for 9 months. Bottled in October 2023.

TASTING NOTES: Intense and concentrated ruby color. Aroma dominated by fresh wild fruit, perfectly integrated with toasted and spicy notes from the barrel aging. in the mouth it has body and volume, a lot of surrounding fruit and a persistent finish.

WINEMAKERS: Ricardo Xarepe Silva / António Selas

HARMONIZATION: Ideal with meat dishes, baked cod, cheese and sausages.

CAPACITY: 75cl (15.000 bottles), 150cl (150 bottles).

ANALYTICAL PARAMETERS Alcohol (%Vol.): 14,4 Total acidity (g/L): 5,7 pH: 3,58 Residual Sugar (g/L): 0,7

LOGISTIC INFORMATION:

Box - 6 x 75cl | Weight - 9 Kg; Pallet - 11 boxes x 9 rows Weight - 910 kg Dimension (mm) A: 1600; C: 1200; L: 800



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