

PAÇO DOS INFANTES RED RESERVE 2019



TERROIR: Located in the sub-region of Vidigueira, Herdade da Lisboa, between Ribeira de Selminhos and Ribeira do Freixo, the estate is protected by the Serra do Mendro to the north. Thanks to this natural barrier, the fresh winds coming off the Atlantic Ocean bring about high daily temperature ranges allowing the grapes to ripen perfectly and evenly. The combination of this local Mediterranean climate and the strong predominance of schist and granite soils provide unique conditions for the production of fresh and elegant wines, marked by minerality in the case of the whites and by the purity of the fruit and ageing capacities of the reds.

VARIETIES: 50% Alicante Bouschet 30% Touriga Nacional and 20% Cabernet Sauvignon.

HARVEST: Manual harvest for 12kg boxes held in September.

VINIFICATION: Manual selection on a vibrating sorting table, followed by destemming and a light crushing of the grapes. Pre-fermentative cold maceration for 48 hours. Alcoholic fermentation takes place in stainless steel vats with controlled temperature. Aged for 12 months in new 300L and 500L French oak barrels.

TASTING NOTES: A deep and concentrated ruby colour. An aroma marked by fresh red fruit, some floral, balsamic and roasted notes. With a good structure and volume in the mouth, fine tannins, good acidity balance the whole and endow persistence on the aftertaste.

WINEMAKERS: Ricardo Xarepe Silva / António Selas

HARMONIZATION: Goes well with meat dishes from the traditional Portuguese cuisine, game and intensely flavoured cheeses.

CAPACITY: 75cl, 150cl.

ANALYTICAL PARAMETERS

Alcohol (%Vol.): 14,7
Total acidity (g/L): 5,9
pH: 3,63
Residual Sugar (g/L): 0,9

LOGISTICAL INFORMATION:

Box - 3 x 75cl | Weight - 5 Kg
Pallet - 8 boxes x 13 rows
Weight - 550 Kg
Dimensions (mm)
H: 1700 C: 1200, L: 800

HERDADE DA LISBOA
VIDIGUEIRA

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