PAÇO DOS INFANTES TRINCADEIRA 2021



TERROIR: The Vidiqueira 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: 100% Trincadeira.

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

VINIFICATION: Manual selection on a vibrating sorting table, followed by destemming and light crushing. Cold pre-fermentative maceration for 48 hours. Alcoholic fermentation takes place in temperature-controlled stainless steel presses and conical stainless steel vats. Aged for 12 months in 500L French oak barrels.

TASTING NOTES: Ruby color. Aroma dominated by wild fruit, light balsamic and spicy notes. In the mouth it has a remarkable freshness, good structure and fine and velvety tannins that make the whole elegant and sophisticated.

WINEMAKERS: Ricardo Xarepe Silva / António Selas

HARMONIZATION: Accompanies traditional Portuguese meat dishes, game and intensely flavored cheese. The ideal service temperature is between 16°C and 17°C.

CAPACITY: 75cl, 150cl.

ANALYTICAL PARAMETERS:

Alcohol (%Vol.): 14 Total acidity (g/L): 5,3 pH: 3,45

Residual sugar (g/L): 0,5

LOGISTIC INFORMATION:

Box - 6 x 75cl | Weight - 9 Kg; Pallet - 11 boxes x 9 rows

Weight - 910 kg Dimension (mm) A: 1650; C: 1200; L: 800



