



# GUARDA RIOS

## SIGNATURE TINTO



**REGION**  
Portugal

**CLASSIFICATION**  
Regional Alentejo Wine

**VINTAGE**  
2016

**VARIETY**  
Touriga Nacional

**SOIL TYPE**  
Clay-limestone.

**TASTING NOTE**

Dark and deep colour. Intense nose with notes of spices and berries and a hint of vanilla. A volumous tasting thanks to a fine structure, presenting chocolate and mint notes. An harmonious and persistent ending.

**CHIEF WINEMAKER**  
Pedro Pereira Gonçalves

**VITICULTURE**  
Grapes manual and mechanically harvested.

**VINIFICATION**

- Partial crushing and total destemming.
- Pre-fermentative cold maceration, and fermentation at 26°C.
- Stage between 6 and 9 months in French oak barrels.

**ANALYSIS**  
Alcohol content: 13,7%  
Total acidity: 5,6g/L; pH: 3,61  
Reduction sugar: 0,6g/L

**ASSISTANT WINEMAKER**  
Vasco Rosa Santos

UNIT SALE	HEIGHT (cm)	WIDTH (cm)	DEPTH (cm)	WEIGHT (kg)	PALLETIZ. (bx)	BASE	LEVELS	PALLET
5602182350130	33	7	7	1,2	1	25	4	100 cx
SHIPPING BOX	CAPACITY	LENGHT (cm)	WIDTH (cm)	HEIGHT (cm)	WEIGHT (kg)	EURO PALLET	HEIGHT (cm)	WEIGHT (kg)
15602182350137	6 BOTTLES	15	23	33	7,3	120 x 80	142	720