



GUARDA RIOS

SIGNATURE TINTO



CLASSIFICATION
Regional Alentejo Wine

VINTAGE
2018

VARIETY
Touriga Nacional, Syrah,
Aragonez & Alicante Bouchet

SOIL TYPE
Clay-limestone

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: 13,5%
Total acidity: 5,4g/L; pH: 3,55
Reduction sugar: 0,8g/L

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

ASSISTANT WINEMAKER
Vasco Rosa Santos

BOTTLE 0.75L | 33 x 7 x 7cm / 1.2kg
CASE 6 BTLS | 33 x 23 x 15cm / 7,2kg
PALLET | 100 cases / 4 levels / 120 x 80 x 132 / 720kg

BOTTLE EAN | 5602182350130
CASE EAN | 15602182350137
TARIFF CODE | 22042180 90