



GUARDA RIOS

SIGNATURE TINTO



CLASSIFICATION
Regional Alentejo Wine

VINTAGE
2020

GRAPE VARIETIES
Touriga Nacional, Syrah, Aragonez & Alicante Bouschet

SOIL TYPE
Clay-limestone

VITICULTURE
Grapes manually and mechanically harvested.

VINIFICATION

- Partial crushing and total destemming.
- Pre-fermentative cold maceration and fermentation at 26°C.
- Between 6 and 9 months of aging in French oak barrels.

ANALYSIS
Alcohol content: 13,5%
Total acidity: 5,4g/L; pH: 3,6
Reduction sugar: 0,8g/L

TASTING NOTE
Dark and deep color. Intense nose with notes of spices, wild berries and light vanilla. Voluminous tasting with fine structure presenting notes of chocolate and mint. Floral and cinnamon notes with a harmonious and persistent ending.

CHIEF WINEMAKER
Pedro Pereira Gonçalves

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	2204218090