



Quinta da Mimosa D.O. Palmela



VARIETIES Castelão "Periquita"

HARVEST Late September

ORIGIN 50 years old vineyards in Fernando Pó, Palmela

SOIL Sandy

CLIMATE Mediterranean

VINIFICATION Fermentation in stainless steel vats, with temperature control and extended maceration. Matured for 12 months in half barrels of French oak.

RECOMMENDED STORAGE TIME 12 years

TASTING NOTES A concentrated, garnet-coloured wine, rich in good-quality tannins. The aromas of this complex wine are reminiscent of mature, preserved red fruit, combining perfectly with the vanilla from the wood. Lingering, very prolonged finish.

ALCOHOLIC CONTENT 14.5% vol.

TOTAL ACIDITY 5.30 g tartaric acid/dm³

PH 3.68

RESIDUAL SUGAR 4 g/dm³

SERVING SUGGESTIONS Serve with grilled red meat, roasts, game or cheeses with intense aroma.

OENOLOGIST Jaime Quendera

Case of 6 bottles	L x W x H (mm) 306 x 238 x 164	Gross Weight 7.500 Kg	Liquid Weight 4.50 Kg	Volume 0.750 L	EAN UNI UPC 5608527000302	EAN SCC Case 15608527000316	
Euro-pallet 1.20 x 0.80 m	Cases per layer 11	Layers 7	Cases per pallet 77	Bottles per pallet 462	Total Weight 597.5 Kg	Liquid Weight 346.5 Kg	L x W x H (cm) 120 x 80 x 130