VENÂNCIO DA COSTA LIMA

PORTUGAL

PALMELA RESERVE

GRAPE VARIETY: 100% Castelão;

ALCOHOL CONTENT:14.5%

SOILS: Clay-limestone;

CLIMATE: Maritime influence;

VINIFICATION: Classic vinification at controlled temperature (25 °C) with prolonged maceration for phenolic extraction

MATURATION: 8 months in French oak;

ORGANOLEPTIC TASTING: Intense garnet colour, complex nose with touches of ripe fruit, jam and spices, full-bodied flavour and a very balanced finish;

CONSUMPTION: Immediately or within 8 years;

SERVING TEMPERATURE: 10°C for aperitif and 16°C for desserts or as a digestif;

CUISINE: Cheese, red meat and game.



PRÉMIOS:

Concurso Cidade de Coimbra 2002 - Ouro

Concurso CVRPS 2002 - Ouro

Revista de Vinhos 2005 - Melhor Compra

Concurso Nacional de Vinhos 2012 - Merit Medal

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