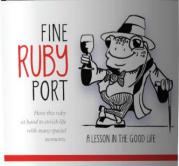
QTA VALE DE SAPOS

A LESSON IN THE GOOD LIFE













REGION - DOURO

COUNTRY - PORTUGAL

CLIMATE - MEDITERRANEAN

GRAPE VARIETIES - 30% TOURIGA FRANCA, 30% TINTA BARROCA,

20% TINTA AMARELA, 20% SOUSÃO

WINEMAKER - RITA SEQUEIRA

VINIFICATION - FOOT TRODDEN IN GRANITE VATS "LAGARES".

ALCOHOL: 19,23 % SUGAR: 127 G/DM3

TOTAL ACIDITY: 3,9 G/DM3 PH: 3,96

BOTTLE: 750 ML

TASTING NOTES – WITH INTENSE AROMAS OF REF FRUITS, IT SHOWS VERY ELEGANT IN THE MOUNTH, WITH MODERATE SWEETNESS AND LONG AFTER TASTE.

STORING – READY FOR DRINKING. THE BOTTLE SHOULD BE PROTECTED FROM LIGHT AND HUMIDITY, AT A CONSTANT TEMPERATURE (16-18°C).

SERVING SUGGESTIONS – PERFECT ON ALL OCCASIONS AND WITH CHOCOLATE. SERVE AT ROOM TEMPERATURE OR SLIGHTLY CHILLED.



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