Quinta da Boa Esperança Tinto Colheita, Vinho Regional Lisboa 2023

PQB0052023

Quinta da Boa Esperança

— Lisbon, Portugal

A fresh and supple, unoaked red in an appealing every-day style.

Production

A blend of varieties Castelà£o, Syrah and Aragonez, which are hand-harvested into 15kg crates and de-stemmed before pre-fermentation maceration at 8ºC. The must is then fermented in conical vats at 24ºC. The wine spends 12 months in bottle before release

Tasting note

Aromas of red fruits with a hint of spice. Bright bramble fruit on the palate balanced by supple tannins, with a hint of minerality and spice, and a fresh finish.

Food Match

Enjoy with grilled meats and hearty stews

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Vinho Regional Lisboa

Grape Varieties:
Castelão 34%, Syrah 33%, Aragonez 33%

Suitable for:
Vegan