# Quinta da Boa Esperança Palhete, Vinho Regional Lisboa NV

**PQB020NV**

*Quinta da Boa Esperança*

*— Lisbon, Portugal*

## Production

Local varieties Castelà£o and Fernà£o Pires grow in clay-limestone soils. After harvesting and total destemming of the grapes fermentation begins in the wine press and, following pressing, it ends in stainless steel tanks at a controlled temperature of 14ºC.

## Tasting note

Floral and cherry aromas, with berry and cherry notes continuing onto the palate. Gentle tannins and fresh acidity on the juicy, supple finish.

## Food Match

The juicy style matches hearty sausages, grilled meats and full-flavoured fish dishes

ABV:
11.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Vinho Regional Lisboa

Grape Varieties:
Castelão 70%, Fernao Pires 30%

Suitable for:
Vegan