Quinta da Boa Esperança Reserva Tinto Colheita, Vinho Regional Lisboa 2020

PQB0112020

Quinta da Boa Esperança

— Lisbon, Portugal

Production

The grapes are hand-harvested into 15kg crates and then destemmed before a pre-fermentation maceration at 8°C. Fermentation takes place at 24°C with the different varieties vinified separately. The wine is aged for 24 months in French oak and for a further 18 months in bottle before release.

Tasting note

Aromas of black fruits with spicy, lightly smoky notes. Ripe plum and blackberry fruit on the palate with structured tannins giving a full and long finish.

Food Match

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Vinho Regional Lisboa

Grape Varieties:
Syrah 0%, Touriga Nacional 0%

Suitable for:
Vegan