



PLANSEL TINTA BARROCA

2017

750ML



Classification	Vinho Regional Alentejano “Colheita Seleccionada”		
Type	Red Wine		
Grape Variety	100% Tinta Barroca		
Soil Type	Sandy soils, loam soils, clay soils, limestone and slate soils. Overall, high iron content and granite in the deeper rock layers		
Annual Production	6.000 bottles		
Tasting	A garnet colored wine with intense aromas of heart cherry, a bit of dark chocolate and cedar. On the palate intense fruity, complex and elegant. It’s well structured, full-bodied and have a sustaining finish with a recurrent sweet fruit.		
Vinification	Strict reduction of grape yield at 35 hectoliters per hectare and selective manual harvesting. Maceration in open Lagars at 25°C. Maturation for 14 months in French oak barriques.		
Ageing Potential	8 years		
Alcohol	15%		
Total Acidity	5.5 g/l	Volatile Acidity	0.65 g/l
Residual Sugar	4.8 g/l	PH	3.75