



DONA MARIA AMANTIS RESERVA 2015

- Country:** Portugal
Region: Alentejo (Estremoz)
Soil: Clay / limestone
Type: Red
Grape Varieties: Syrah (25%), Petit Verdot (25%), Cabernet Sauvignon (25%) and Touriga Nacional (25%).
Ageing: One year in 70% French oak barrels and 30% in American oak barrels.
Alcohol Content: 14,5%
Total Acidity: 6,1 g/l
Volatile Acidity: 0,61 g/l
pH: 3,46
Total Sugar: 0,6 g/l
Colour: Beautiful dark ruby colour.
Aroma: Very complex mix of riped raspberries and blackberries.
Taste: Rich and spicy with red berries flavour, very elegant with silky tannins and very long finish.
Open 2 hours before and serve at a temperature between 18-19° C.
Bottle: Bordeaux 750 ml
Box: 6 bottles / carton

