



DONA MARIA AMANTIS RESERVA 2014

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%

Total Acidity: 5,9 g/l

Volatile Acidity: 0,68 g/l

pH: 3,54

Total Sugar: 0,7 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

