

EST.



1964

VINHOS
WINESMOSCATÉIS
MUSCATSLICOROSOS
FORTIFIED

SERRA MÃE TINTO 2020

Made from the oldest local Castelão (periquita) vines, with an average age of 35 years, this red wine is a collaboration between Sivipa and Raymond Reynolds Ltd. The wine was selected for its tradition style, representing what Raymond remembered of this humble grape from his childhood, growing up in Lisboa.

Ruby red with garnet hues. Aromas of red cherry and woody herbs. Fresh acidity and balance through the palate, with a little bit of chew. Long lingering finish.

VARIETY:

Castelão

SOIL:

Sandy

VINIFICATION:

Wild fermentation in concrete vats at 25 °C. Using auto-fermenters means a long, slow, and gentle maceration, extracting lots of good colour and tannin.

AGEING:

The wine was left to naturally settle and stabilise in the concrete vat, with no fining or filtration before bottling.

ANALYSIS:

Alcohol: 13.5%

Total Acidity: 5.1 g/L

Residual Sugar: <2 g/L

SERVING SUGGESTIONS:

Ideal at 16 °C with red meats, game dishes, and cheese.

PACKAGING:

6x75cl

EAN:

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DOC PALMELA

REGIONAL

VARIETAL

SIVIPA - SOCIEDADE VINÍCOLA DE PALMELA, S.A

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