

PAXÁ TINTO RESERVA

Red Wine 2024

Terroir

Clay-Limestone

Grape Varieties

Touriga Franca, Alicante Bouschet and Syrah

Vinification

Selective manual harvest in 20 kg boxes, vinified at a controlled temperature and subsequently aged for 12 months in 225 L French and American oak barrels

Alcohol Content

13.5% by volume

Storage

Store at 16°C

Service

Serve between 16-18°C

Pairing

Portuguese boiled dinner (cozido de couve), stewed beef, or cured meats (enchidos)

Color

Purple

Aroma

Ripe fruit reminiscent of blackberry and plum, with caramelized and vanilla notes

Palate

Full-bodied and firm with great potential for bottle aging

Paxawines.pt

