



**QUINTA DA
RIBEIRINHA**

FAMILY WINERY

since 1974

Vale de Lobos


TINTO / RED

 **TIPO/TYPE**
Vinho Tinto / Red Wine

 **CLASSIFICAÇÃO/CLASSIFICATION**
D.O.C. do Tejo

CASTAS/VARIETIES
Touriga Nacional, Trincadeira e Aragonez

 **TIPO DE SOLO/TYPE OF SOIL**
Argilo-calcário / Calcareous-Clay

 **CLIMA/CLIMATE**
Mediterrâneo seco / Dry Mediterranean

VINIFICAÇÃO / WINEMAKING

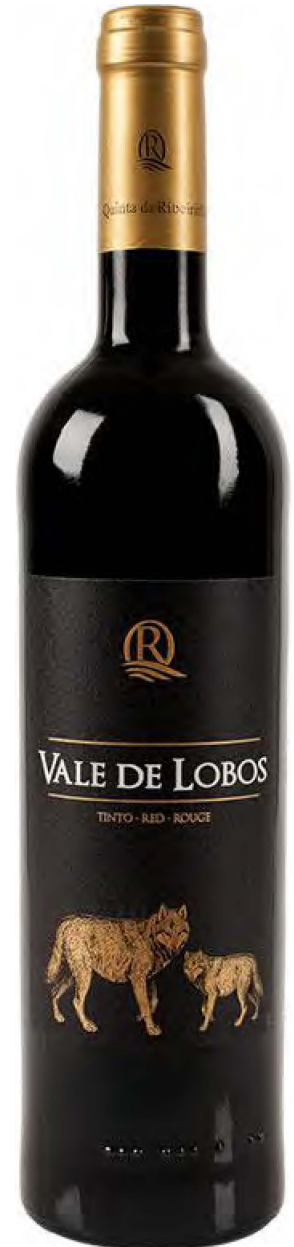
Proveniente de uvas com bom estado de maturação e uma acidez equilibrada, foi vinificado com controlo de temperatura (24-26°C), seguindo-se uma ligeira curtimenta. Estagiou 5 meses em cascos de carvalho nacional. Filtrado a terras e a placas, estagiou em garrafa durante 6 meses.

The grape was well developed, reaching a balanced acidity. It was then introduced to the wine process and went through fermentation with temperature control (24-26°C) with their skins, seeds, and pulp in order to extract colour and tannins. The wine aged 5 months in oak barrels. Afterwards it was filtered through sands and plaque filters.

NOTAS DE PROVA / TASTING

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13,5% vol.
GRADUAÇÃO
ALCOHOL

EUROPALETE
EURO Pallet

EAN
5606167122231
ITF14
25606167122242



12un



11un



5x

1.35Kg

16.20Kg

495Kg



891Kg

www.quintadaribeirinha.com