



Dona Ermelinda Tinto 2014

D.O. Palmela



VARIETIES 70% Castelão, 15% Cabernet Sauvignon, 15% Touriga Nacional

HARVEST Late September

ORIGIN Vineyards in Fernando Pó, Palmela

SOIL Sandy

CLIMATE Mediterranean

VINIFICATION Fermentation in stainless steel, temperature controlled vats, with extended maceration. Matured for 6 to 8 months in half barrels of French oak.

RECOMMENDED STORAGE TIME 7 years

TASTING NOTES A dark, garnet-red wine with a touch of wood, a hint of preserves and rich in very ripe red fruit. Full and complex, this wine has well-rounded tannins and a pleasant, lengthy finish on the palate.

ALCOHOLIC CONTENT 14% vol.

TOTAL ACIDITY 5.12 g tartaric acid/dm³

PH 3.62

RESIDUAL SUGAR 3.5 g/dm³

SERVING SUGGESTIONS Serve with meat, salt-cod and cheeses.

OENOLOGIST Jaime Quendera

Case of 12 bottles	L x W x H (mm) 187 x 250 x 239	Gross Weight 5.900 Kg	Liquid Weight 4.50 Kg	Volume 0.375 L	EAN UNI UPC 5608527000425	EAN SCC Case 15608527000422	
Euro-pallet 1.20 x 0.80 m	Cases per layer 18	Layers 5	Cases per pallet 90	Bottles per pallet 1080	Total Weight 551 Kg	Liquid Weight 405 Kg	L x W x H (cm) 120 x 80 x 135
Case of 6 bottles	L x W x H (mm) 232 x 153 x 330	Gross Weight 7.530 Kg	Liquid Weight 4.50 Kg	Volume 0.750 L	EAN UNI UPC 5608527000401	EAN SCC Case 15608527000408	
Euro-pallet 1.20 x 0.80 m	Cases per layer 25	Layers 4	Cases per pallet 100	Bottles per pallet 600	Total Weight 773 Kg	Liquid Weight 450 Kg	L x W x H (cm) 120 x 80 x 148