



# MARCOLINO SEBO

MARCOLINO SEBO Vinhos e Azeites | Wines & Oils

TECHNICAL FILE

## QP – Colheita Seleccionada

Type: Red

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Classification: Selection Wine Regional Alentejano

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Grapes Varieties: Touriga Nacional (30%) Aragonez (30%), Alicante Bouschet (20%) and Tinta Caiada (20%)

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Alcohol: 14,5% vol.

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Vinification:  
Fermentation in stainless steel vats, with controlled temperature, followed by maceration.

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Matured:  
12 months in the new french oak barrels.

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Tasting Notes:  
Dark red and strong colour. Ripe red fruit, floral and spices aroma. In the mouth is soft, full bodied, intense with strong and round tannins, and long persistent finish.

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Suggestions:  
It should be served at 16-18°C. Recommended to accompany grill and red meats.

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Oenologist: Eng<sup>o</sup> Jorge Santos



*Marcolino Sebo*