

IRMÃOS UNIDOS RED WINE

TABLE WINE

Grape Varieties

Touriga-Nacional (15%), Rufete (30%), Aragonês (20%), Baga (30%) and Syrah (5%)

Vinification Process

Classic red wine vinification of some of the best grape varieties of the Beiras region with complete fermentation of must together with the husks

SENSORIAL ANALISYS

Colour

Ruby

Aroma

Fresh red fruits like raspberries and currants, pine needles and pine resin, backed by faint but pleasant notes of oak.

Taste

Extremely smooth attack, round, gentle tannins, good structure and full body. A distinctive finish with fresh fruit retro nasal aromas.

LABORATORIAL ANALISYS

Alcohol (% vol.): 12,6

Volatile acidity (acetic g/l): 0,31

Total Acidity (tartaric g/l): 5,6

pH: 3,43

Total dry extract (g/l): 33,8

Residual Sugar (g/l): 7,6

Total SO₂ (mg/l): 80

Serving Temperature

16/17 °C

Potential Ageing

3/5 Years

Recommended Dishes

Meat, grilled oily fish or pasta

Awards

Not submitted to any competition.

