

Quinta da Plansel

Plansel Selecta Reserva 2022



RED STILL WINE



PORTUGAL



ALENTEJO

TASTING NOTE

Floral, darkly exotic red from Alentejo in Portugal, heady with violets and orange blossom, followed by a mouthful of blackberries, blackcurrants and a scattering of spice.

VITICULTURE

Vines are planted on residual granite and metamorphic sedimentary soils.

VINIFICATION

Hand-picked grapes are chilled through the night, then cold macerated for 2 days before fermentation at between 20 and 25 degrees C for 14 days. Wine is then left to mature in French oak barriques for 9 months before bottling.

FOOD MATCHING

Great with grilled meats or spicy food.

SIZE	75cl
VINTAGE	2022
ABV	14%
GRAPE VARIETIES	Aragonez (50%), Tinta Barroca (50%)
CLOSURE	Natural Cork
SKU CODE	A6046122
EXPRESSION	Red, Richly Textured and Full-Bodied
COUNTRY	Portugal
REGION	Alentejo
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	3.77
TOTAL ACIDITY	5.4g/l Tartaric
RESIDUAL SUGAR	2.2g/l
SKU	A6046122