CVL

VENÂNCIO DA COSTA LIMA

PORTUGAL

VALE PEREIRO RED

GRAPE VARIETIES: 80% Aragonês and 20% Castelão;

ALCOHOL CONTENT: 13%

SOILS: Clay-limestone;

CLIMATE: Maritime influence;

VINIFICATION: Classic vinification for red wines, at controlled temperature. Maturation in wood, thereby conferring greater structure and complexity;

ORGANOLEPTIC TASTING: Intense garnet colour, aroma of red berries, a balanced and full-bodied flavour with an elegant finish. A wine with a modern and tasteful profile;

CONSUMPTION: Immediately or within 4 years;

SERVING TEMPERATURE:16/18ºC

CUISINE: Meat dishes, pasta and cheese.

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