



## PLANSEL SELECTA

**Year of harvest:**

2017

**Classification:**

Vinho Regional Alentejano

**Type:**

Red wine

**Grape varieties:**

50% Touriga Nacional, 40% Aragonez (Tempranillo) and 10% Trincadeira

**Soil type:**

Sandy soils, loam soils, clay soils, limestone and slate soils.

Overall, high iron content and granite in the deeper rock layers.

**Annual production:**

50.000 bottles

**Tasting:**

This wine presents itself intensively purple red, is powerfully structured and aromas of dark fruits, seasonings and orange blossom.

On the palate is it complex, and fruity with a slightly herb note.

- TOP SELLER of the winery -

**Vinification:**

Strict reduction of grape yield at 35 hectoliters per hectare and at 5°C natural sedimentation. Maceration in rotofermenters and open stainless steel vats at 25°C. Maturation for 3 months in stainless steel tanks.

**Ageing potential:**

3 Years

**Awards:**



Alcohol	Total acidity	Volatile acidity	Residual sugar	PH-value
14,5 %vol	5.8 g/l	0.71 g/l	3.8 g/l	3.77

Cofinanciado por:

