



QUARTILHO

DOC (Protected Designation of Origin) TEJO WINE | RED 2014

Owned by: the Lobo de Vasconcelos family

Winemaker: Dina Luís

Terroir: sandy loam

Varieties: Castelão, Cabernet Sauvignon,
Touriga Nacional and Alicante Bouschet

Country / Region / Sub-region: Portugal /
Tejo / Almeirim

Climate: mild Mediterranean

Alcohol: 13,5 %

Vinification process:

The fermentation of selected grapes is carried out in traditional “lagares” (foot treading wine presses), using both modern and traditional techniques. Aged for six months in oak barrels.

Tasting notes:

Deep intense ruby color. In the nose it has an intense aroma of ripe berries and spices. In the mouth, a strong taste of ripe berries with sweet notes of jam and chocolate. Clear but smooth tannins. An elegant and balanced structure with a long velvety finish.

Food matching/pairing:

Ideal with meat, and cheeses.

Recommended serving temperature 16º C – 18 º C.

Box of 12 bottles x 75 cl (Vertical)

Brute weight: 15.5 kg (12 x 75 cl)

Box size (h/w /d) in mm : 335 x 310 x 245

Standard palette (1.0 m x 1.2 m): 14 boxes x 5 layers = 70 boxes

Euro palette: (0.80 m x 1.2 m): 12 boxes x 5 layers = 60 boxes

Bottle bar code (EAN13) = 560 2424 000045

Box bar code for boxes of 12 bottles (ITF14) = 1 560 2424 022085

Box bar code for boxes of 6 bottles (ITF14) = 1 560 2424 022082

