



HELWIG C. EHLERS - HELWIGUS QUINTA VELHA

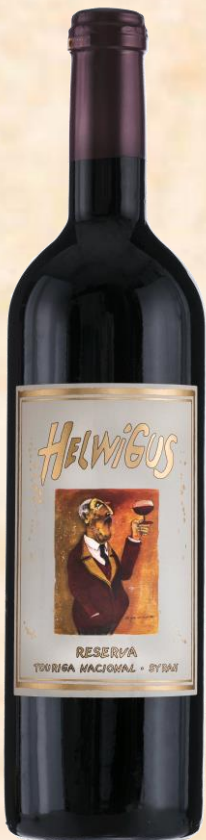
APARTADO 5136

8006 - 701 ST BARABA DE NEXE

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Red Wine Reserva 2020



Grape Varieties:	Touriga Nacional (60%), Syrah (40%)	
Color:	Strong ruby red with dark purple highlights	
Fragrance:	Spicy notes of cardamom and cinnamon on the nose, accented by ripe black cherry, rounded out by velvety dark berry fruit flavors.	
Bouquet:	On the palate, juicy tannins accompanied by aromas of sweet and spicy stewed plums. The finish is consistent, soft tannins, a wine to enjoy.	
Origin:	Vinho Regional Algarve, Sta. Barbara de Nexe	
Soil:	Yellow mussel lime soil	
Manufacturing:	Bottled by the producer - Helwig Ehlers No. 3431	
Analysis:	Alcohol:	14,5 % Vol.
	Acidity:	6,4 g/l
	Residual Sugar:	0,6 g/l
Storage:	2 to 4 years	
Vinification:	Hand-picked grapes. 24 hours of maceration. Maceration time 24 days. Temperature controlled fermentation with natural organic yeast. 100% aged in classic 225L barrique.	
Temperature:	18 - 19 °C	
Packaging:	6 x 0,75 l bottles, natural cork	
Package Size:	34 x 23 x 16 cm	
Weight:	8 kg	
Item Number:	T20TnS14,5R	