



HELWIG C. EHLERS - HELWIGUS QUINTA VELHA

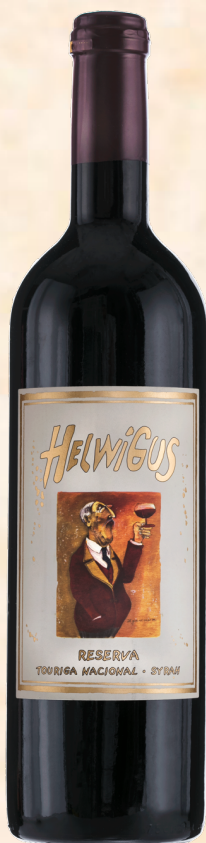
APARTADO 5136

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Red Wine Reserva 2021



Grape Varieties: Touriga Nacional (60%), Syrah (40%)

Color: Strong ruby red with dark purple highlights

Fragrance: Spicy notes of vanilla and cardamom on the nose, accompanied by ripe black cherries, rounded off by juicy aromas of berries.

Bouquet: Velvety tannins on the palate, accompanied by sweet-spicy aromas of black cherry compote. Persistent, soft tannins on the finish, a wine to store and 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:	15,5 % Vol.
Acidity:	5,83 g/l
Residual Sugar:	0,6 g/l

Storage: 3 to 6 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: T21TnS15,5R