



Agro Batoréu

SINCE 1988 - AVEIRAS DE CIMA - PORTUGAL



Terra Silvestre - Reserve DO TEJO DOC 2010

Produced from the grapes Touriga Franca (50%), Syrah (25%), Alicante Bouschet (15%) and Cabernet Sauvignon (10%), created in our vineyards in Aveiras de Cima, Tejo Region, Portugal.

Vinification in stainless steel vat, with skin maceration from 6 to 8 days with controlled emperature between 26 and 28°C.

Intense violet color, very complex fruity aroma with a pronounced vanilla flavor and taste. Well balanced in the mouth, smooth and very persistent.

Very good pairing with meat dishes, game and cheese.

Serve at a temperature between 16 and 18°C.

Analytical Control

Alcohol Vol. (%)	13.5
Total Acidity (g/L)	5.1
Volatile Acidity (g/L)	0.97
Density at 20°C (g/L)	0.9934
Total Dry Extract (g/L)	31.3
Total Sulfur Dioxide (mg/L)	113
Free Sulfur Dioxide (mg/L)	20
Total Sugars (g/L)	4.5
<i>pH</i> (20 to 25°C)	3.76