



*Agro Batoréu*

SINCE 1988 - AVEIRAS DE CIMA - PORTUGAL

## Terra Silvestre - Red Blend DO TEJO DOC 2012

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

Stainless steel vat with skin maceration from 6 to 8 days with controlled temperature between 26 and 28°C.

Intense violet colour, fresh aroma rich in blackberries, with an elegant and persistent taste.

Meat dishes, game and cheese.

Serve at 16-18°C.

### Analytical Control

Alcohol Vol. (%)	13.5
Total Acidity (g/L)	5.5
Volatile Acidity (g/L)	0.44
Density at 20°C (g/L)	0.9923
Total Dry Extract (g/L)	31.3
Total Sulfur Dioxide (mg/L)	82
Free Sulfur Dioxide (mg/L)	35
Total Sugars (g/L)	4.1
pH (20 to 25°C)	3.79

