



Agro Batoréu

SINCE 1988 - AVEIRAS DE CIMA - PORTUGAL.

Batoreu's Selection REGIONAL TEJO 2014



Produced from selected grapes Alicante Bouschet (60%) and Syrah (40%), created in our vineyards in Aveiras de Cima, Tejo Region.

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

Intense dark violet color. Fresh aroma rich in blackberries. Smooth and very persistent taste.

Meat dishes and cheese.

Serve at 16°C (60F).

Analytical Control

Alcohol Vol. (%)	13.5
Total Acidity (g/L)	6.5
Volatile Acidity (g/L)	0.64
Density at 20°C (g/L)	0.9949
Total Dry Extract (g/L)	35.4
Total Sulfur Dioxide (mg/L)	85
Free Sulfur Dioxide (mg/L)	50
Total Sugars (g/L)	5.6
pH (20 to 25°C)	3.42