



QUINTA DE S. SEBASTIÃO
SINCE 1755

**QSS RARE
RESERVA**
RED WINE
LISBON REGION
75cl



COUNTRY	Portugal
VINEYARDS LOCATION	Arruda dos Vinhos, Portugal. Mostly hillside vineyards.
CLIMATE	Mediterranean with a strong Atlantic influence.
SOIL (ORIGIN)	Clay-limestone.
GRAPE VARIETIES	Cabernet Sauvignon, Touriga Nacional and Alicante Bouschet.
VINIFICATION	Fermented in open top stainless steel tanks followed by three weeks post-fermentation maceration, "cuvaision". 12 months of partial aging in French oak barrels.
TASTING NOTES	Deep garnet color, expressive nose with black fruit, black pepper and some complex notes of truffles in perfect harmony with the oak toast. In the mouth shows its concentration, freshness and elegance.
FOOD PAIRING	Good pairing with both slow cooked meat and fish or strong cheese.
TEMPERATURE	Serve at 16-18°C Alcohol Content 13,5%vol Total Acidity 5,06 g/l PH 3,63
WINEMAKER	Filipe Sevinate Pinto



AWARDS

