



QUINTA DE S. SEBASTIÃO  
SINCE 1755

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## 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	Syrah, Touriga Nacional and Alicante Bouschet.
VINIFICATION	Cutting the masses in a mill with mechanical press, classic tanning with prolonged maceration. Aged for 12 months in French oak.
TASTING NOTES	Deep garnet colored wine, aroma with notes of ripe fruit, orange blossoms and some spices. Pairs well with toasted notes obtained during 12 months of ageing in French oak barrels. The palate is intense and elegant with tannins to ensure a favorable evolution in the coming years.
FOOD PAIRING	Best paired with red meats, sausages, roast pork with chestnuts and Portuguese stew.
TEMPERATURE	Serve at 16-18°C Alcohol Content 14%vol   Total Acidity 5,36g/l   PH 3,70
WINEMAKER	Filipe Sevinate Pinto



### AWARDS



EAN: 5600206949087  
ITF: 15600206949084