

PERIQUITA

SINCE 1850

Periquita is renowned for being Portugal's first ever bottled red. That's where its originality comes from. And in existence since 1850, we've been around to celebrate the Portuguese way of life.

The Periquita Reserva represents the true Periquita tradition as well as a vision for the future. The Castelão, Touriga Nacional and Touriga Francesa indigenous grape varieties provide Periquita Reserva with a character, a sweet aroma and complexity.

Vintage Information

TYPE OF WINE: Red

VINTAGE: 2018

GRAPES: Castelão (52%) | Touriga Nacional (26%) | Touriga Francesa (22%)

TYPE OF SOIL: Sandy

WINEMAKER: Winemakers team of José Maria da Fonseca

VINIFICATION: Fermentation lasts for about 7 days at 26°C with full skin contact.

AGEING: 8 months in French and American Oak (new oak)

DATE OF BOTTLING: May 2020

PRODUCTION: 1 200 000 liters

AVAILABLE BOTTLES: 750ml and 1500ml

STORAGE: The bottles should be laid down at a temperature of 12°C and 60% humidity.

SHELF LIFE: 8 years after bottling

SERVING SUGGESTIONS: Excellent with red meat and cheese. Serve at a temperature of 14°C.

ANALYSES: 13% Alcohol | 6 g/l Total Acidity | 3,3 pH | less than 6 g/l Residual Sugar

Tasting Notes

COLOR: Red

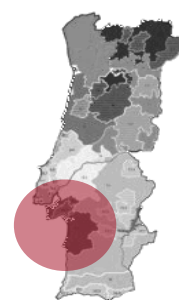
AROMA: Intense aroma of red fruits, blackberry and spices

PALATE: Persistent with very soft tannins

FINISH: Medium

Reviews

- **2017 Vintage:** Wine Enthusiast – 90 pts; International Wine and Spirit Competition – Bronze Medal
- **2016 Vintage:** Korea Wine and Spirit Awards – Grand Prize; "Sakura" Japan Women's Wine Awards – Double Gold & Diamond Trophy
- **2013 Vintage:** Wine Enthusiast - 90 pts & Editor's Choice



CLASSIFICATION

Regional

REGION:

Setúbal Peninsula