### SILK & SPICE



## Silk & Spice Spice Road Red 2021



### PRODUCT DESCRIPTION

Spice Road is an intense red wine that highlights the most important spices traded during the Portuguese voyages of exploration, and which are now found around the world. This red wine blend, dark ruby in colour, offers intense aromas of ripe black fruit balanced with notes of dark chocolate and spices.

TYPE | Still Wine COLOUR | Red SUSTAINABLE VITICULTURE | No CLASSIFICATION | Wine with indication of vintage year REGION | Portugal COUNTRY | Portugal WINEMAKER | Diogo Sepúlveda. BOTTLER | Sogrape Vinhos, S.A., Avintes, Portugal SHIPPER | Sogrape Vinhos, S.A.

CAPACITIES | 750 mL

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TASTING NOTE

Deep ruby colour. Expressive aroma with ripe black fruits balanced with hints of chocolate and spices. This wine is full-bodied and long-lasting. It is balanced and spicy on the palate, with a long, harmonious finish.

#### GRAPE VARIETY

Touriga Nacional (20%); Alicante Bouschet (50%); Shiraz (30%).

#### WINEMAKING

This wine was made from our best selection of grapes with optimum phenolic ripeness. After gentle destemming and crushing, the grapes go to stainless steel vats, where fermentation takes place. Gentle maceration is carried out during fermentation, at a controlled temperature, to preserve all the natural aromatic expression of the grapes. The wine is left to macerate after fermentation, in contact with the skins for a few days.

#### MATURATION

Maturation in stainless steel vats at a controlled temperature.

#### SERVE

Serve directly from the original bottle. Recommended temperature: 16°C to 18°C. Drink within 24 hours of opening.

#### ENJOY

This very gastronomic wine can be served with strong cheeses and meat.

#### NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol | 10.7 g/100mL Sugars | 1.2 g/100mL Calories | 368 kJ/88 kcal Suitable for vegetarians | Yes Suitable for vegan | Yes

ALLERGENS | Contains sulfites.

#### TECHNICAL DETAILS Alcohol | 13.5 %vol. $\pm$ 0.5 Total sugars | 12 g/L $\pm$ 1 Total sulphur dioxide | 130 mg/L $\pm$ 20 Total acidity (tartaric acid) | 6.0 g/L $\pm$ 0.5 pH | 3.5 $\pm$ 0.1



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