



VINHA DAS VIRTUDES

Liberalitas

2020

Region: Alentejo/Évora

Grapes: Syrah, Alicante Bouschet, Cabernet Sauvignon and Touriga Nacional

Vinification: Fermentation by grape varieties separated in small stainless-steel vats with manual pumping over. Maceration after fermentation for 10 days.

Stage: Aging in stainless steel tanks for 9 months followed by final blending and light filtration.

Tasting Notes: Garnet in color, with a fresh aroma of forest fruit, associated with elegant vegetable and floral notes. Very good structure and balanced in acidity. Concentrated, with very smooth tannins. Elegant and fresh in the aftertaste.

Alcohol: 14,5% Vol.

Winemaker: Pedro Baptista

