

# Tinto Reserva

IGP Setúbal Peninsula · 2023



Quinta dos Arcos and its vineyards are located next to the Serra da Arrábida Natural Park, about 5 km in a straight line from the Atlantic Ocean — with the Serra da Arrábida between the vineyard and the ocean, slightly reducing the strong maritime influence while allowing optimal ripening conditions.

This wine is made from Cabernet Franc, Cabernet Sauvignon and Merlot, all perfectly adapted to the estate's terroir. Harvest takes place in September.

Fermentation occurs in stainless steel tanks, followed by 18 months of ageing in French oak barrels.

## TASTING NOTES

Bright, intense ruby colour. Aromas of red fruits such as raspberry. On the palate, notes of strawberry and dark fruits — currant and black cherry — with a long finish and fine tannins.

## FOOD PAIRINGS

Pairs with red meats, roasted pork loin, well-seasoned white meats, or cheeses such as brie or camembert.



## TECHNICAL SHEET

BRAND	REGION	VOLUME
Quinta dos Arcos	Setúbal Peninsula	75 cl
VINTAGE	ALCOHOL	BOTTLING
2023	13 % vol	2025
COLOUR	PH	EAN
Red	3.6	5600235730090
VARIETIES	TOTAL ACIDITY	CASE
Cab. Franc · Cab. Sauv. · Merlot	5.7 g/L	6 bottles
APPELLATION	RESIDUAL SUGAR	OENOLOGY
IGP Setúbal Peninsula	4.2 g/L	Eng° António Saramago
STYLE	AGEING	
Still wine	18 months in French oak	