



PEDRA CANCELA RESERVA TINTO

SKU: PWLUSRR

Pedra Cancela is a historic 20 hectare winery based in the heart of the Dao region.

The Dao lies in the north of the country where warm days are moderated by the local granite soils which add freshness to the wines. This is made from grapes grown on the estate's oldest vines which are 60 years old.

The grapes are destemmed then extractively fermented in traditional stone tanks, before ageing for 12 months in French oak barrels.

Grape: Touriga Nacional, Alfrocheiro & Tinta Roriz

Tasting Notes: Soft, succulent ripe plum and mulberry notes with a hint of coffee. Medium-full with velvety approachable tannins.

Food Match: Soft cheeses, grilled and cured meats.

An alternative to: Chateauneuf du Pape

Closure: Natural Cork

Farming Practices: Vegan - Contains Sulfites

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