## FORMA DE ARTE RESERVA Dotejo doc 2020, red



## WINE FACT SHEET

Country of Origin: Portugal

Type: Red wine - Estate bottled.

Wine Region: Tejo

Soil: Sandy loam and sand.

Appellation: DoTejo DOC (DOP). Special designation: Reserva.

Vintage: 2020

**Volume:** 750 ml **Closure:** DIAM®

Grape varieties: Touriga Nacional (50%), Cabernet Sauvignon (50%).

**Tasting Notes:** Made with Touriga Nacional and Cabernet Sauvignon grapes, grown in our 30 year old vineyards, rooted in fertile alluvial sandy soil. Forma de Arte is the true expression of our Terroir, showing freshness, complexity and a great ability to pair with food.

Food Pairing: Spicy dishes, meat and strong cheese.

**Serve at:** 17°C (63°F).

**Winemaking:** Fermented in stainless steel tanks with programmable pumpingover and under the controlled temperature of 25°C. Aged in French oak barrels for 9 months.

Winemaker: Luís Santos. Alcohol: 13.5% by Vol.

pH: 3.60 Total acidity: 5.8 g/l

Awards: 90 points - International Wine Challenge 2022.

**Bottle EAN CODE:** 5 601841 003509

Bottle weight: 1.18 kg

Bottle dimensions: height 325 mm | Ø73 mm 6 pack cases ITF-14 CODE: 2 56018415 003503

Cases weight: 7.7 kg

Cases dimensions: height 33 cm | width 17 cm | length 24 cm

12 pack cases ITF-14 CODE: 35601841 003500

Cases weight: 15.1 kg

Cases dimensions: height 33 cm | width 23 cm | length 31 cm





