

<https://www.buy2sell.sg/product/sand-stone-shiraz-casa-ermelinda-freitas>



SAND STONE SHIRAZ – CASA ERMELINDA FREITAS

VARIETIES: Syrah

HARVEST: Late September

ORIGIN: Vineyards in Femando PO, Palmela

SOIL: Sandy

CLIMATE: Mediterranean

VINIFICATION: Fermentation in stainless steel vats, with temperature control and extended maceration. Matured for 4 months in French oak.

RECOMMENDED STORAGE TIME: 5 years

TASTING NOTES: A ruby-coloured wine that is concentrated, rich in good-quality tannins and very complex. With aromas reminiscent of mature red fruit, it is well matched by the wood which gives it some elegance. A persistent, long-lasting finish.

ALCOHOLIC CONTENT: 14,5% vol.

Safr 2021. Degustando Vinhos de Portugal, Curitiba 24/08/2022.