



Tesouro de Pais

Parras Vinhos, Alentejo, Portugal

eCommerce # 782086 | 13.5 % alc./vol. | \$10.40

Ruby coloured wine. Expressive ripe red fruits aromas. Full bodied and fruity on the palate, with strong but round tannins. Elegant and silky, with a persistent finish.

History & Terroir:

In 2014, Parras Vinhos acquired property in the village of Redondo, Alentejo. Initially, this acquisition consisted of 180 Ha of land in the so-called Monte da Candeeirinha, of which only 70 Ha are vineyards. Their proximity to the Serra d'Ossa highlands results in high temperature fluctuations. A year later additional 200 Ha were acquired surrounding the Vigia dam: with deep shale base, excellent for the production of red grapes, and by 2019 the goal is to fill 150 Ha with vines, consisting of only red grape varieties.



Vinification:

The fermentation in small stainless steel tanks at 25°C during 8 days.

Varieties: Typical Portuguese red grape varieties

Residual sugar: 7 g/L

Serving suggestion and food pairing: Serve at 14 °C. Very food versatile. Matches perfectly with grilled chicken, pork, spiced trout, and brie cheese.

