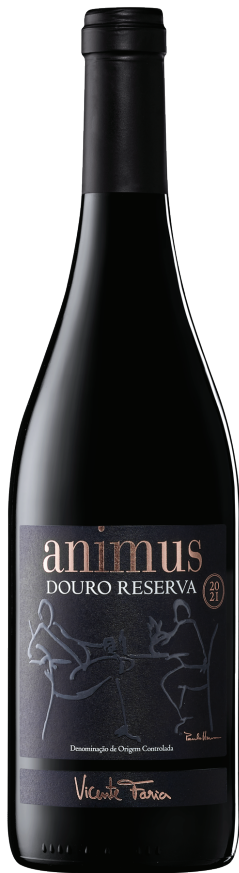


ANIMUS RESERVA



Animus Reserva is a perfect blend of three highly selected Portuguese grape varieties. This wine has a strong presence, while still remaining very easy to drink.

 TYPE: Red Wine

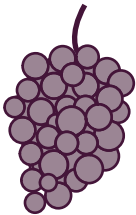
DENOMINATION



Douro, DOC

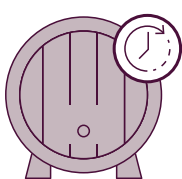
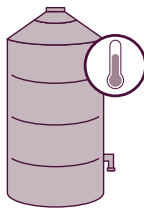
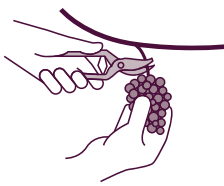
GRAPE VARIETIES

40% Touriga Franca
40% Touriga Nacional
20% Tinta Roriz



TECHNOLOGY

Grapes harvested by hand, carried in small boxes and later selected. Alcoholic fermentation at a controlled temperature, with pre-fermentative maceration. Aged in oak barrels for 12 months



SPECIFICATIONS

Total Acidity
5,2g/l (tartatic acid)

Alcoholic degree
13,5%

Temperature
Serve between 16°C and 18°C

Consumption
Ready to consume immediately, although it has the potential to continue developing in the bottle for more than 10 years.



AROMA
Complex fruit aromas, ripe red fruits and cinnamon spice with notes of vanilla.



FLAVOUR
Balanced and promising flavours, full of fruit, soft spice and soft tannins. An elegant wine in all aspects.



ENJOY WITH
Lamb, grilled meats, in the company of friends or alone.

LOGISTICS

Bottle



Capacity: 0,75 L
Dimensions: 29,6 x 8,03 cm
Weight: 1,19 kg
Barcode:
5601815421322

Box



Units per box: 6
Dimensions: 24,1 x 16,1 x 29,6 cm
Weight: 7,15 kg
Barcode:
5601815 421322
Barcode:
4061459340426

Pallet



Europallet
Layers: 5
Boxes/pallet: 105
Units/pallet: 630
Dimensions: 120 x 80 x 165 cm
Weight: 733,75 kg



CONTAINS: SULPHITES

Recommendations for use: Must be of legal age for purchase and/or consumption. Consume with moderation. Contains sulphites.

www.vicentefaria.com | info@vicentefaria.com | +351 229 260 067