

## Jose Maria da Fonseca - Primum Red

### CLASSIFICATION:

VINHO REGIONAL TERRAS DO SADO

### TYPE

Red

### GRAPE VARIETIES

Touriga Nacional (63%), Touriga Franca (27%) and Tinto Cão (10%).

### REGION

Setúbal Peninsula. Vineyard area :10 ha.

### TYPE OF SOIL

Sandy

### WINE PRODUCTION

69,250 Litres

### TASTING NOTES

Colour: Ruby

Aroma: Minty, balsamic, herbaceous, oak.

Palate: Fruity, balanced, soft tannins.

Final Palate: Medium.

### VINIFICATION

Maceration at 28oC with some stems

### AGEING

6 months in French oak.

### DATE OF BOTTLING

September 2001.

### SHELF LIFE

6 years after bottling.

### ANALYSES

Alcohol: 13%

Total Acidity: 5.5 gr/l as tartaric acid

pH: 3.5



## Wine Profile

### SERVING SUGGESTIONS

Decant and serve at a temperature of 16oC with game and soft cheeses.

### STORAGE

The bottles should be laid down at a temperature of 12oC and 60% humidity

### HISTORY

Primum is a family of “premium” wines, resultant of the best combination of portuguese grape varieties, originally produced in our vineyard of Algeruz, in the heart of the Palmela Wine Region. The first Primum red was produced in 1995.

## Reviews

### 88 POINTS

“Well structured, medium bodied red, with pretty flavors of raspberry, cassis and spice, with some nice mineral notes mixed in. Firm finish of mocha & vanilla” -Wine Spectator