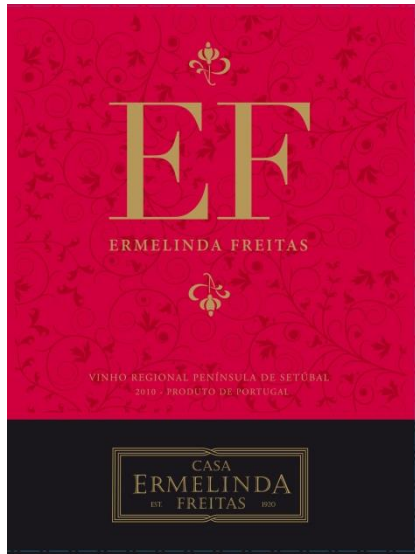


## ***Ermelinda Freitas “EF Tinto” Setubal (Portugal) Red Blend 2018***



<b>Technical Data</b>	
Country	Portugal
Region	Setubal
Producer	Ermelinda Freitas
Founded	1935
Farming	Sustainable
Vineyard Age	25 years
Varietal(s)	Castelão, Touriga Nacional, Syrah, Cabernet Sauvignon
Soil Type	Clay, Limestone, Schist
Alcohol	13.5%
Residual Sugar	0.1%
Acidity (g/L)	5.9
pH	3.4
Fermentation	natural/stainless steel
Aging/Maturation	stainless steel

### **Producer Description**

Setubal is a large wine region below Lisbon where many of the native varietals are grown in a very expressive way. Ermelinda Freitas has long been a pioneer in the area in raising the quality of farming and vineyard management and producing very high quality wines. My initial selections from this very respected producer are a white blend (Fernao Pires and Arinto) and a red blend (Castelao, Touriga Nacional, Syrah, and Cabernet Sauvignon).

### **Tasting Notes**

This is a blend of 30% Castelão, 30% Touriga Nacional, 20% Syrah, and 20% Cabernet Sauvignon. There are rich red and dark fruit aromas along with hints of vanilla, chocolate, and butterscotch. Flavors include dark cherries, dark plums, and mild cocoa. There is a medium body, refreshing and perfectly balanced across the palate, some sweet tannins and perfect acidity on the finish.

### **Food Pairings**

Food pairings would include Roast Beef, short ribs, pork shoulder, rack of lamb, duck, Asian beef dishes, beef enchiladas, carne asada, Indian Tandoori dishes, grilled sausages, charcuterie, mild and blue cheeses