

MULA VELHA PREMIUM



2018

IG LISBOA RED WINE

GRAPE VARIETIES

45% Syrah, 35% Touriga Nacional and 20%
Alicante Bouschet.

WINEMAKING & AGEING

Fermented in stainless steel vats,
followed by aging in French and American
oak wood.

WINEMAKER

Carlos Eduardo.

TASTING NOTES

Ripe red fruit aromas, some smoke from
the wood. Full-bodied, polished tannins,
smooth, long and spicy.

AWARDS

Vintage 2018 | Sabor do Ano 2020
Vintage 2017 | Sabor do Ano 2019

THE REGION

The Geographical Indication (IG) Lisboa is one of the most important Portuguese wine regions, in terms of vineyard area and wine production. Formed by gentle hills, of low relief, IG Lisboa extends from the capital of Portugal to the north, always along the coast, in a range not exceeding 40 km wide. Multifaceted region encompasses several denominations of origin, ancient and modern, with distinct characteristics. The climate is temperate, of Atlantic influence, with relatively mild summer, cooler and wetter in the areas closer to the sea, warmer and drier in the areas protected by Montejunto mountain.

THE BRAND

In addition to representing an animal once common in agricultural tasks where it was distinguished by its ability to work and endurance, "Mula Velha" is an expression used in Portugal to characterize an experienced, wise, knowledgeable person, who does not let himself trick. In this sense, Mula Velha wine is also made by those who know it and, above all, a wine that makes no mistake: very consistent in quality, widely available in the market, affordable in price. Presented in various product segments (Colheita, Reserva, Premium, Varietal and Signature) it always offers much more than what you pay for it.

ANALYTICAL DETAILS

Alcohol Content	14,0%
Total Acidity	3,5(+/- 0,5)
pH	5,5 (+/-1)

LOGISTICS INFORMATION

Bottle Weight (Kg)	1,17
EAN	5600390413999
ITF	15600390413996
Bottles/Case	6
Bottles/Pallet	504
Case Weight (Kg)	8,2
Case CBM3	13,5
Cases/Layer	21
Layers	4
Cases/Pallet	84

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