

# JP AZEITÃO RED 2025

REGIONAL PENÍNSULA DE SETÚBAL



14°C - 16°C



Syrah (34%)  
Castelão (33%),  
Aragonez (33%)



Sandy Soils



N/A



75cl



Case of 6 units.  
Case Weight: 7.13 kg  
Dimensions: 0.225 x 0.153 x 0.324 m  
Volume: 0.011 m<sup>3</sup>



João Ramos

## PROFILE

This vintage was produced with 34% Syrah, sourced from sandy-soil vineyards in the Palmela area. The remaining 66% of the blend consists of Castelão and Aragonez wines, originating from vineyards planted in the same region's sandy soils. The grape varieties were harvested separately, using traditional winemaking methods with short macerations and temperature-controlled fermentations to retain the fruity aromas, aiming for a modern style, full of fruit and very pleasant to enjoy young.

The final blend was made in January 2026, and bottling began in February 2026.

## TASTING NOTES

With a bright red colour and a fruity aroma dominated by nuances of wild red berries, strawberries and sour cherries, it reveals on the palate flavours that mirror the aromas, integrated into a smooth and fresh tannic structure.

## ANALYSIS

ALCOHOL (%VOL.): 13

TOTAL ACIDITY (G/L AT): 5,8

PH: 3,63

S02: 86

TOTAL SUGAR GLUC/FRUT. (G/L): 7,7

ALLERGENS: Contains sulphites

## FOOD PAIRING

This wine is ideal to accompany light meat dishes and cod, and may be served slightly cooler than usual for red wines (14–16°C).

## NUTRITIONAL DECLARATION



Revised in 04/02/2026



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