

PONTE DE LIMA VINHÃO | 2015

Red in color. Aromas of wild fruits. Full-bodied on the palate with a soft and persistent finish. Best served at 10° - 12° with appetizers, fish dishes, pasta, salads, or desserts.





PONTE DE LIMA VINHÃO | 2015

Red in color. Aromas of wild fruits. Full-bodied on the palate with a soft and persistent finish. Best served at 10° - 12° with appetizers, fish dishes, pasta, salads, or desserts.



PONTE DE LIMA VINHÃO | 2015

Red in color. Aromas of wild fruits. Full-bodied on the palate with a soft and persistent finish. Best served at 10° - 12° with appetizers, fish dishes, pasta, salads, or desserts.



TRI

VIN





TRI

VIN

PONTE DE LIMA VINHÃO | 2015

Red in color. Aromas of wild fruits. Full-bodied on the palate with a soft and persistent finish. Best served at 10° - 12° with appetizers, fish dishes, pasta, salads, or desserts.

