



**MONTEDASSERVAS**

**Escolha Red**

**SKU: 2447**

REGION	Estremoz . Alentejo . Portugal
OENOLOGY	Luís Mira Tiago Garcia Ricardo Constantino
GRAPE GROWING	Carlos Mira, Ricardo Constantino
GRAPE VARIETIES	Aragonez (40%) Alicante Bouschet (25%) Syrah (20%) Trincadeira (15%)
CLASSIFICATION	Alentejo Regional Wine
ALCOHOL	14% Vol.
TOTAL ACIDITY	5.5 g/l of tartaric acid
RESIDUAL SUGAR	.6 g/l
pH	3.68

#### **GRAPE GROWING**

Vineyards installed in red soils owing to the brown or crystalline limestone, with red schist swathes, benefiting from a Mediterranean climate with high thermal amplitudes and hot, dry summers. After the necessary care during the growing cycle, the grapes are harvested when at perfect ripeness.

#### **WINEMAKING**

The grapes are harvested mechanically variety by variety. At the cellar they are destalked, and then the pre-fermentation maceration process takes place. The fermentation is carried out in controlled-temperature stainless steel vats.

#### **MATURING**

After bottling, the wine rests in the bottle for 2 months. To preserve all its qualities this wine was not stabilised, and may create deposits naturally.

#### **TASTING NOTES**

Clear, ruby-coloured wine, with ripe red fruit aroma and floral hints. Elegant, balanced and well-structured with a lasting finish.

#### **LONGEVITY**

This wine should be consumed while it is young.

#### **RECOMMENDED WITH**

Cheeses, spicy sausages, white and red meat.  
Serve at a temperature of 16-18° C.

