

REGION	Estremoz . Alentejo . Portugal
OENOLOGY	Luís Mira Tiago Garcia
GRAPE GROWING	Carlos Mira
GRAPE VARIETIES	Alicante Bouschet (50%) Cabernet Sauvignon (30%) Alfrocheiro (10%) Aragonez(10%)
CLASSIFICATION	Alentejo Regional Wine
ALCOHOL	15.5% Vol.
TOTAL ACIDITY	6.1 g/l of tartaric acid
RESIDUAL SUGAR	1.2 g/l
pH	3.59

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 being carefully nurtured during the growing cycle, the grapes were handpicked and transported to the cellar in small boxes.

WINEMAKING

The grapes are selected on the filtering table, destalked, and then the maceration takes place at a cool temperature. The fermentation is carried out in tanks at controlled temperature and the grapes are foot-pressed.

MATURING

After the malolactic fermentation has finished, the wine is matured for 12 months in 1-year and 2-year French and American oak barrels. After bottling, the bottle rests for 12 months in the cellar. To preserve all its qualities, this wine was not stabilised and may create sediments naturally.

TASTING NOTES

Clear, dark garnet-coloured wine, with black fruit, gooseberry, blackcurrant, cocoa and spicy aromas. It is an intense, complex and nicely structured wine, with wellbalanced acidity and tannins and a lasting finish.

LONGEVITY

Between 7 and 10 years, if stored in a cool and dark place with the bottle lying down.

RECOMMENDED WITH

Red meat and game, strong cheeses and spicy sausages. Serve at a temperature of 16-18° C. Decantation is recommended.

