

REGION	Estremoz . Alentejo . Portugal
OENOLOGY	Luís Mira Tiago Garcia Ricardo Constantino
GRAPE GROWING	Carlos Mira Ricardo Constantino
GRAPE VARIETIES	Alicante Bouschet (70%) Syrah (15%) Touriga Franca (15%)
CLASSIFICATION	Alentejo Regional Wine
ALCOHOL	15% Vol.
TOTAL ACIDITY	5.6 g/l of tartaric acid
RESIDUAL SUGAR	.4 g/l
pH	3.62

GRAPE GROWING

Vineyards installed in red soils owing to the brown and 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 were harvested by hand and transported to the cellar in small boxes.

WINEMAKING

The grapes are selected on the filtering table, destalked, and then the cold maceration process takes place. Fermentation is carried out in controlled-temperature tanks and the grapes are trodden.

MATURING

When the malolactic fermentation process finished, the wine was matured for 6 months in stainless steel vats. After being bottled, the wine was rested in the bottle for 6 months in the cellar. To preserve all its qualities this wine was not stabilised, and sediments may be created naturally.

TASTING NOTES

Clear, deep red wine, with black fruit, blackberry, plum and cherry aromas, and hints of liquor. It is an intense, full-bodied and well-structured wine, with a vinous and lasting finish.

LONGEVITY

Between 5 and 10 years, if stored in a cool and dark place with the bottle lying down.

RECOMMENDED WITH

Red meats and game, strong-flavoured cheeses and spicy sausages. Serve at a temperature of 16-18° C.

