



APPELLATION

Regional Lisboa

GRAPE VARIETIES

30% Cabernet Sauvignon; 30% Syrah; 20% Touriga Nacional; 20% Castelão

TASTING NOTES

Young ruby colour wine. Intense with notes of red fruits, spices and mint. In the mouth it reveals good structure and quality tannins. Harmonious and pleasant after-taste.

VINEYARD

The grapes that origin this wine came from vines, which express the full potential of Alenquer's "terroir". The soils are fine textured, neutral and clay-calcareous. The climate is Mediterranean with Atlantic influence. The vineyards are located in a chain of hills and valleys protected by "Montejunto" mountains.

2017 VINTAGE REPORT

2017 was marked by drought. After a dry winter with rainfall levels lower than usual, the spring and summer seasons experienced a dry weather with high temperatures. The combination of these factors resulted in concentrated and well balanced grapes with good acidity and ripe tannins. The harvest took place between August 28th and October 3rd.

WINEMAKING

The grapes were transported to the winery and immediately processed. After total de-stemming they were softly crushed. Each variety was vinified separately with a daily regimen of 1 manual reassembly during the alcoholic fermentation, which took place in stainless steel vats at a controlled temperature of 28°C.

SERVING SUGGESTIONS

Pairs with meat dishes, pasta and cheese. Serve at 18 °C.

ANALYSIS

*Alcohol 14 %
Total Acidity 5,08 g/l
pH 3,73
Sugars 0,7 g/l*

Bottle	Case	Bottle weight	Case weight	Bottles per pallet	Cases per Pallet	Pallet weight	EAN	ITF
75CL	Cardboard case 6 x 75 CL	1,2 Kg	7,15 Kg	600	100	735 kg	5 602166 010326	1 56 02166 010323