



APPELLATION

Regional Lisboa

GRAPE VARIETIES

60% Merlot; 20% Castelão; 20% Syrah

TASTING NOTES

Young ruby color 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 "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 .

2019 VINTAGE REPORT

Winter was dry and warm the following spring was also dry and warm. In summer the weather remained dry with temperatures bellow average for the season. Grape ripening was longer thus resulting in balanced fruit with ripe tannins and good aromatic potential. Harvest occurred from 2nd September to October 9th.

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 2 manual pump-over during the alcoholic fermentation, which took place in stainless steel vats at a controlled temperature of 26°C.

SERVING SUGGESTIONS

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

ANALYSIS

Alcohol 13,5 %

Total Acidity 5,32 g/l

pH 3,76

Sugars 0,7g/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 600228987029	1 56 00228987026