

ATRELADOS DO MONTE

GRANDE ESCOLHA RED



REGION
Portugal

CLASSIFICATION
Regional Alentejo Wine

VINTAGE
2016

VARIETIES
Touriga Nacional, Syrah &
Alicante Bouschet

SOIL TYPE
Clay-limestone.

VITICULTURE
Grapes manual and mechanically harvested.

VINIFICATION

- Partial crushing and total destemming.
- Fermentation at 26°C.
- Aged between 6 and 9 months in French oak barrels.

ANALYSIS
Alcohol content: 13,5%
Total acidity: 5,3/L; pH: 3,65
Reduction sugar: 1,06g/L

TASTING NOTE
Dark and deep color. Intense nose with spicy notes and wild forest berries and light notes of grass. When tasted, it shows good volume, fine tannins with light chocolate and mint notes. Floral notes and cinnamon as a harmonious, persistent and warm final.

CHIEF WINEMAKER
Pedro Pereira Gonçalves

ASSISTANT WINEMAKER
Vasco Rosa Santos

UNIT SALE	HEIGHT (cm)	WIDTH (cm)	DEPTH (cm)	WEIGHT (kg)	PALLETIZ. (bx)	BASE	LEVELS	PALLET
5602182450137	33	7	7	1,2	1	25	4	100 cx
SHIPPING BOX	CAPACITY	LENGHT (cm)	WIDTH (cm)	HEIGHT (cm)	WEIGHT (kg)	EURO PALLET	HEIGHT (cm)	WEIGHT (kg)
15602182450134	6 BOTTLES	15	23	33	7,2	120 x 80	142	720