



GUARDA RIOS

GOLD EDITION



CLASSIFICATION

Regional Alentejo wine

VINTAGE

2017

VARIETY

Syrah, Aragonês & Alicante Bouschet

SOIL TYPE

Clay-limestone

VITICULTURE

Grapes manual and mechanically harvested

VINIFICATION

- Total crushing and destemming.
- 48 hour cold maceration and fermentation at 14°C.
- 10-month aging period in french oak barrels.

TASTING NOTE

The combination of Syrah with, the typical, Alicante Bouschet and Aragonês, gives this wine a very own identity and a balance between the ripe fruit and freshness. With the identity of the region well present, it also brings modernity in its profile. It pairs with strong and complex flavors of fish or meat as well as strong cheeses.

ANALYSIS

Alcohol content: 13,5%

Total acidity: 5,93g/L; pH:3,48

Reduction sugar: 1,2 g/L

CHIEF WINEMAKER

Pedro Pereira Gonçalves

ASSISTANT WINEMAKER

Vasco Rosa Santos

BOTTLE 0.75CL	33 x 8 x 8cm / 1.5kg
CASE 6 BOTTLES	33 x 25 x 17cm / 8.9kg
PALLET	72 cases / 4 levels / 120 x 80 x 165 / 641kg
BOTTLE EAN	5602182511135
CASE EAN	15602182511132
TARIFF CODE	22042180 90