



GUARDA RIOS

GOLD EDITION



CLASSIFICATION

Regional Alentejo wine 2018

VINTAGE

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 / 1.4kg

CASE 6 BOTTLES

| 33 x 25 x 17cm / 8.9kg

PALLET

| 84 cases / 4 levels / 120 x 80 x 165 / 748kg

BOTTLE EAN

| 5602182511135

CASE EAN

| 15602182511132

TARIFF CODE

| 22042180 90