



GUARDA RIOS

GOLD EDITION



CLASSIFICATION

Regional Alentejo wine

VINTAGE

2019

VARIETY

Syrah, Aragonez
& Alicante Bouschet

SOIL TYPE

Clay-limestone

VITICULTURE

Grapes manual and mechanically harvested

VINIFICATION

- Total crushing and destemming.
- Cold maceration for 48 hours 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 Aragonez, gives this wine its very own identity and balance between ripe fruit and freshness. With the identity of the region well present, it also brings modernity to its profile. It pairs well with strong and complex flavors of fish or meat dishes, 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	84 cases / 4 levels / 120 x 80 x 132 / 748kg
BOTTLE EAN	5602182511135
CASE EAN	15602182511132
TARIFF CODE	22042180 90