



GUARDA RIOS

RED



CLASSIFICATION
Regional Alentejo Wine

VINTAGE
2018

VARIETIES
Aragonês, Syrah, Trincadeira
& Alicante Bouschet

SOIL TYPE
Clay-limestone

VITICULTURE
Grapes manual and mechanically harvested.

VINIFICATION

- Partial crushing and total destemming.
- Fermentation at 26°C.
- Partial aging (50%) in French oak for 6 months.
- Bottled early in order to show all the exuberance of the grape varieties.

ANALYSIS
Alcohol content: 13,5%
Total acidity: 5,5g/L; pH: 3,57
Reduction sugar: 1,3g/L

TASTING NOTE
It presents great aromatic intensity with fresh fruit like berries and plums. Its elegance and freshness characterizes this wine giving it an elegant, harmonious and gastronomic profile. A great choice for a daily wine.

CHIEF WINEMAKER
Pedro Pereira Gonçalves

ASSISTANT WINEMAKER
Vasco Rosa Santos

BOTTLE 0.75CL | 33 x 7 x 7cm / 1.2kg
CASE 6 BOTTLES | 33 x 23 x 15cm / 7.2kg
PALLET | 100 cases / 25 levels / 120 x 80 x 147cm / 770kg

BOTTLE EAN | 5602182310134
CASE EAN | 15602182310131
TARIFF CODE | 2204218090