



# GUARDA RIOS

RED



**CLASSIFICATION**  
Regional Alentejo Wine

**VINTAGE**  
2019

**GRAPE 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: 5,3g/L; pH: 3,56  
Reduction sugar: 1,2g/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

**WINEMAKER**  
Vasco Rosa Santos

<b>BOTTLE 0.75L</b>	33 x 7 x 7cm / 1.2kg
<b>CASE 6 BOTTLES</b>	33 x 23 x 15cm / 7.2kg
<b>PALLET</b>	100 cases / 4 levels / 120 x 80 x 132cm / 720kg
<b>BOTTLE EAN</b>	5602182310134
<b>CASE EAN</b>	15602182310131
<b>TARIFF CODE</b>	22042180 90