



REGION
Alentejo

CLASSIFICATION
Regional Alentejano Wine

VINTAGE
2016

VARIETIES
Aragonez (30%),
Trincadeira (30%), Syrah
(30%) and Cabernet
Sauvignon (10%).

SOIL TYPE
Clay-limestone with some
granite.

VITICULTURE
Grapes manual and mechanically harvested

VINIFICATION

- Partial crushing and total destemming.
- Pre-fermentative cold maceration and fermentation at 26°C.
- Stage of 4 months in French oak barrels.

ANALYSIS
Teor alcoólico: 13%
Acidez Total: 5,1g/L; pH:3,43
Açúcares Redutores: 2,1 g/L

TASTING NOTES
Grenade color with bright glints. Complex nose with notes of spices, a mixture of black and red fruit with notes of mocha and chocolate. Elegant and remarkably fresh, fine, harmonious and complex.

CHIEF WINEMAKER
Pedro Pereira Gonçalves

ASSISTANT WINEMAKER
Vasco Rosa Santos

UNIT SALE	HEIGHT (cm)	WIDTH (cm)	DEPTH (cm)	WEIGHT (kg)	PALLETIZ. (bx)	BASE	LEVELS	PALLET
5602182460136	30	9	9	1,4	1	16	4	64
SHIPPING BOX	CAPACITY	LENGHT (cm)	WIDTH (cm)	HEIGHT (cm)	WEIGHT (kg)	EURO PALLET	HEIGHT (cm)	WEIGHT (kg)
15602182460133	6 BOTTLES	30	27	18	8	120 x 80	147	550