

Monte Alentejano

Reserva



Technical specification

General

Harvest

2005

Country

Portugal

Region

Alentejo

Grapes

- Trincadeira
- Aragonês

Winemaker

Jose Neiva Correia

Tasting Notes

Ruby colour, smooth and complex aroma to the mix of matured fruits and the new oak wood ageing. The taste reveals a smooth, elegant and balanced dry red wine with a pleasant and persistent end.

How to serve

Social wine, excellent as aperitif and to accompany meat, game, dry cheese and fishes in the oven or codfish.

Vinification Method

Classic fermentation method, involving selective extractive enzymes, which are compatible with the active dry yeasts. Fermentation up to 30° C in the first 2/3, and lowering down to 20° C during the last 1/3. During the whole fermentative process, pumping over 2 times per day, using each time half of the volume contained in the vat. After the alcoholic fermentation, the cap is plunged for 30 days, and during that period, extraction of the gentle tannins is conducted, along with the malolactic fermentation and the natural stabilization of the wine.

Ageing

Wine is aged in American, French of Allier and Portuguese oak barrels of 225 Lt, for 9months. Ageing in bottle a minimum 3 months after bottling.

Color

Red

