

Monte Alentejano Red 2008



Technical specification

General

Harvest
2008

Country
Portugal

Region
Alentejo

Grapes

- Trincadeira
- Aragonês

Winemaker
José Neiva

Tasting Notes

Ruby colour with fines aromas that show the unique fruit and floral notes characteristic of these grapes. Smooth, ripe tannins, together with the perfect gentle acidity, give balance and persistence to the palate.

How to serve

Excellent with food or by itself. Will accompany, for example, pasta, meat and cheese dishes

Vinification Method

Classic fermentation method with destemming and pre fermentative skin contact followed of the application of 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 3 months. Ageing in bottle a minimum 3 months after bottling.

Color
Red

