

Philosophy: Elegant wine, with the consistency and the typical richness of the wines.

Denomination: Alentejano Regional Wine.

Viticulture: Soil transition granitic nature to schistose, open clay structure. Vineyard 3 Hectares with 15 years old.

Grape varieties: Syrah, Cabernet Sauvignon, Aragonez and Alicante Bouschet.

Winemaking: Manual selection on sorting table. Separate harvest for each variety, stemming and crushing. Alcoholic fermentation of each variety, separated in small mills, inoculated with selected yeasts. Pressing, followed by malolactic fermentation in traditional tanks.

Stage: First part of the first batch aged in traditional deposits and elsewhere in American oak 70% French and 30% for six months. Before bottling aged in stainless steel vats, and after bottling matured in the bottle.

Technical information:

Alcohol / volume: 13,5%	Total Acidity: 6,20 g/l
pH: 3,58	Reducing sugar: 0,9 g/l

Color: Clear, dense garnet color.

Organoleptic description: Intense aroma of spices and red fruits, with discrete wood notes, which add complexity to him. Full-bodied, elegant, good density and creamy. With firm tannins that indicate a good longevity in the bottle.

It should be consumed at a temperature of 16º - 18º C.

Available format: 750 ml.

