

Philosophy: Aromatic wine with elegance and freshness, spreads the immediate passion of the Alentejo flavors.

Denomination: Alentejano Regional Wine.

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

Grape varieties: Syrah and Cabernet Sauvignon.

Winemaking: Manual selection on sorting table, stalk, thermal shock, maceration, pressing, inoculation with selected yeasts, fermentation with controlled temperatures in stainless steel tanks, stabilization, filtration.

Informação técnica:

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| Alcohol / volume: 14% | Total Acidity: 6,30 g/l |
| pH: 3,14 | Reducing Sugar: 8,2 g/l |

Color: Pink color very much alive.

Organoleptic description: Fruity aroma with notes of red fruits and black cherries. The palate is creamy, with complex taste, balanced, filled with the fruit, some minerality and a long, fresh finish. It should be consumed at a temperature of 16° - 18° C.

Available format: 750 ml.

