

MONTE ALENTEJANO

Reserva

Trincadeira & Aragonez | Vinho Regional Alentejano | red 2013



Winemaker: José Neiva Correia
Country: Portugal / **Region:** Alentejo
Grape Varieties: Trincadeira & Aragonez

Vinification method:

Classic fermentation method with destemming and pre fermentative skin contact followed of the application of dry yeasts. and . 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.

Wine is aged French of Allier oak barrels of 225 Lt for 3months.

Winemaker tasting notes:

Ruby colour, smooth and complex aroma to the mix of matured fruits and the new oak wood ageing. The taste reveal's a smooth, elegant and balanced dry red wine with a pleasant and persistent end. João Paulo Martins; Vinhos de Portugal 2016; "Tasted in 2015. Notes of ripe fruit in the aroma, is fresh and well attractive with good concentration. Easily in the mouth, soft, with discreet tannins, is a red that can stand in the cellar, but in truth, it is now that he must be drunk."

Serving suggestions:

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

We recommend to serve at the temperature of 16-18°C.

ABV at 20°C%: 14,0

Volume at 20°C g/cm³: 0,9926

Dry Extract total g/dm³: 31,8

Volatility acidity in acetic acid g/l: 0,66

Total acidity inTH² g/l: 5,48

Fixed acidity inTH² g/l: 4,65

PH: 3,62

SO₂ (free) & (total) mg/l: 38/74



WINE ENTHUSIAST
THE WORLD IN YOUR GLASS

88 points

**DFJ Vinhos 2013
Monte Alentejano
Reserva Red
(Alentejano)**

Ripe and generous, this is a rich, full-bodied wine. While there are still young tannins, the wine is more about rich black fruits, dark plum skins and final acidity. It needs some more time, so drink from 2016.

— R.V. Published 10/1/2015

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