



Alento Reserva Red 2016

VINHO REGIONAL ALENTEJANO

Climate: Continental Mediterranean. Warm and dry days with large daily temperature amplitude.

Soils: Schist.

Grape Varieties: 40% Aragonez, 40% Alicante Bouschet, 10% Touriga Nacional and 10% Syrah.

Winemaking: Hand harvest. Total de-stemming. Pre-fermentation cold soaking for 2 days. Fermentation in temperature-controlled stainless steel vats at 26/27°C.

Aging: 1 year in 300L French Oak Barrels (30% new).

Tasting Notes: Made mainly from the typical grape varieties of the region. This wine is garnet red in colour. It shows a rich aromatic complexity with ripe fruit and spice notes. Full-bodied in the mouth with ripe tannins. It's complex and has a long aftertaste.

Winemakers: Luís Louro and Inês Capão

Bottles Produced: 14.000 bottles

Chemical Analysis:

Alcohol: 14%

pH: 3.5

Total Acidity: 5,5 g/l

Reducing Sugars: 1,1 g/L

Producer: Luís Louro

Monte Branco, Apartado 21, 7100-145 Estremoz