



# Alento Red 2018

## VINHO REGIONAL ALENTEJANO

**Climate:** Continental Mediterranean.

Warm and dry days with large daily temperature amplitude.

**Soils:** Schist and Clay.

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

**Winemaking Process:** Total de-stemming. Cold soaking for 2 days. Fermentation in stainless steel vats at a temperature of 24/26°C.

**Tasting Notes:**

Made mainly from grape varieties typical of the region. This wine is garnet red in colour, with an intense aroma of red fruits, well-balanced and with a good freshness.

**Production:** 50.000 bottles

**Winemakers:** Luís Louro e Inês Capão

**Chemical Analysis:**

Alcohol: 14%

pH: 3,62

Total Acidity: 5,4 g/L

Reducing Sugars: 0,6 g/L

**Producer:** Luís Louro

Monte Branco, Apartado 21, 7100-145 ESTREMOZ