

1808

Field Blend Alentejo (Grande Reserva)

RED 2017 · REGIONAL ALENTEJO

Castas tradicionais do Alentejo

Tasting Notes

COLOUR

Deep red

NOSE

Notes of plum, vegetable, balsamic, oak and cereal aromas.

PALATE

Complex — plum, pencil shavings and balsamic notes; firm and full-bodied structure.

FOOD PAIRING

Pata negra ham, cured cheese, game stew and sausages.

SERVING

18° · Ageing: 20 years (2022–2042)



Winemaker Notes

FIRST YEAR OF PRODUCTION

2017

THE VINEYARD

Vineyard A. 9 years, 120km from atlantic coast at 150m of altitude. Vineyard B. 28 years, 175km from atlantic coast at 700m of altitude.

TRAINING SYSTEM

Royat cordon

CLIMATE & SOIL

Granitic soil; continental climate with very hot and dry summers.

HARVEST

3rd week of September, 100% hand harvested.

WINEMAKING

The grapes are partially destemmed and crushed; 3 days of cold maceration; 12 days of alcoholic fermentation without temperature control; malolactic fermentation in new oak barrels.

AGEING

48 months in French oak barrels.

ALCOHOL

15,5%

TOTAL ACIDITY

6,5 g/L

VOLATILE ACIDITY

1,15 g/L

RESIDUAL SUGAR

0,3 g/L

PH

3,68

SO2 F/T

42 mg/L

BOTTLE	Bordalesa Hermes Stelvin
CLOSURE	Natural cork
VOLUME	750 ml
BOTTLE EAN	5600816901802
CASE EAN	15600816901809
BOTTLE WEIGHT	998 g

HEIGHT	312,3 mm
MAX Ø	86,3 mm
BOTTLES/CASE	3
CASE WEIGHT	7,1 kg
CASE DIM.	323x223x150 mm
CASES/LAYER	11

LAYERS/PALLET	11
BOTTLES/PALLET	363
CASES/PALLET	121 cxs
PALLET WEIGHT	900 kg
PALLET DIM.	Euro 1200x800x1800 mm

English text translated in-house from the Portuguese technical sheet — not an official winery document.