

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	TOTAL ACIDITY	VOLATILE ACIDITY	RESIDUAL SUGAR	PH	SO2 F/T
15,5%	6,5 g/L	1,15 g/L	0,3 g/L	3,68	42 mg/L
BOTTLE	Bordalesa Hermes Stelvin	HEIGHT	312,3 mm	LAYERS/PALLET	11
CLOSURE	Natural cork	MAX Ø	86,3 mm	BOTTLES/PALLET	363
VOLUME	750 ml	BOTTLES/CASE	3	CASES/PALLET	121 cxs
BOTTLE EAN	5600816901802	CASE WEIGHT	7,1 kg	PALLET WEIGHT	900 kg
CASE EAN	15600816901809	CASE DIM.	323x223x150 mm	PALLET DIM.	Euro 1200x800x1800 mm
BOTTLE WEIGHT	998 g	CASES/LAYER	11		

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