



ALANDRA

RED 2012

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Philosophy: Entry point wine with a fresh and fruity profile, obtained from blending a wide range of wines to guarantee a consistent quality.

Harvest Year: Excellent year for red wines in this region. The low winter rainfall contributed to a smaller than average grape harvest with deeply concentrated high quality wines.

Viticulture:

Soil Type: Granite/schist rock with clay/loam soil.

Average age of vines: 10 years.

Grapes Varieties: Moreto, Castelão, Trincadeira.

Vinification: Destemming, crushing, fermentation temperature control in stainless steel tanks, pneumatic pressing, malolactic fermentation, four months in stainless steel tanks.

Bottling: January 2013.

Chemical Analyses

Alcohol: 13%

Total Acidity: 6,40 g/l

pH: 3,68

Reducing Sugar: 2,0 g/l

Wine makers: David Baverstock and Luís Patrão.

Colour: Bright condition, ruby colour.

Aroma: Youthful fruit aromatics with light floral notes.

Palate: Youthful palate, well balanced.

Ideal Consumption Date: 2013-2015

Formats Available: 375 ml, 750 ml, 3 L e 5 L.