

# ALÉM

REGIONAL WINE FROM ALENTEJO

TYPE: Red

YEAR: 2006

WINEMAKER: José Fonseca

GRAPES: Touriga Nacional and Syrah

COUNTRY OF ORIGIN: Portugal

REGION: Alentejo

TECHNICAL FILE |



## OENOLOGY

*This wine was produced from Touriga Nacional and Syrah grapes which were destemmed and fermented in small vats with a controlled temperature of 25° to 27°C. Maceration was intense and prolonged. The wine was aged in French and American oak barrels for 10 months. After ageing in barrels the best ones were chosen to create the blend which yields this wine. The wine was aged for a further 6 months in the bottle before being released.*

## TASTING NOTES

It has a rich garnet colour with an aroma of violets and wild flowers (from the Touriga Nacional grapes) and cherries and black plums (thanks to the Syrah grapes). It is complex, full-bodied and concentrated in the mouth, the wood is extremely well integrated in a long finish that is spicy, complex and balanced.

## SERVING SUGGESTION

This wine is excellent with roasts, game and other well-seasoned dishes, as well as strong cheeses.

Recommended serving temperature: 18° to 20°C (64° to 68°F).

## DRINKING SUGGESTION

It can be drunk now stored for 5 to 8 years after bottling, as long as the storage conditions are suitable.

## TECHNICAL NOTES

Alcohol: 14.5% vol.

Bottle: Bordeaux reserve

Stopper: Natural cork



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