



Alente PREMIUM

CONTROLLED ORIGIN DENOMINATION – DOC ALENTEJO

TYPE: Red

YEAR: 2006

WINEMAKER: José Fonseca

GRAPES: Trincadeira and Aragonez

COUNTRY OF ORIGIN: Portugal

REGION: Alentejo

TECHNICAL FILE |

OENOLOGY

The grapes were destemmed and fermentation took place in small vats at a controlled temperature of 25° to 27°C. Maceration was intense and prolonged. After fermentation the wine underwent cuvaison for about a month during which period malolactic fermentation took place. It was aged in new American oak barrels for 10 months after which time the blend was created and the wine stabilised and filtered prior to bottling. It spent six months in the bottle before being released in the market.

TASTING NOTES

ALENTE PREMIUM has a deep garnet colour with chestnut nuances. Its aromas are of red fruits, toast and vanilla. Rich in fruit, full-bodied its tannic structure ensures longevity.

SERVING SUGGESTION

This wine goes perfectly with all red meat and game dishes. It can also be paired with well-seasoned dishes and strong cheeses. Recommended serving temperature: 18° to 20°C (64° to 68°F).

DRINKING SUGGESTION

It can be drunk now or stored for 5 to 7 years after bottling, as long as the storage conditions are suitable.

TECHNICAL NOTES

Alcohol: 14% vol.

Bottle: Bordeaux reserve

Stopper: Natural cork



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COMÉRCIO E EXPORTAÇÃO DE VINHOS, S.A.

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