

Alente

CONTROLLED ORIGIN DENOMINATION – DOC ALENTEJO



TECHNICAL FILE |

TYPE: Red

YEAR: 2007

WINEMAKER: José Fonseca

GRAPES: Trincadeira, Aragonez

COUNTRY OF ORIGIN: Portugal

REGION: Alentejo

OENOLOGY

After destemming the must was fermented in small vats at a controlled temperature (25° to 27°C). Maceration was intense and prolonged. The pulp was pressed after fermentation and malolactic fermentation then took place. The wine aged in oak barrels before the blend was created and the wines were then stabilised and filtered before bottling.

TASTING NOTES

ALENTE red is a garnet coloured wine with hints of violet. It has aromas of red fruits and vanilla. It is well-balanced, rich, full-bodied, with great depth, smooth and fruity.

SERVING SUGGESTION

It goes well paired with baked fatty fish, poultry and all kinds of red meats as well as with cheeses.

Recommended serving temperature: 16° to 18°C (61° to 64°F).

DRINKING SUGGESTION

It can be drunk now or stored for 4 to 5 years after bottling, as long as the storage conditions are suitable.

TECHNICAL NOTES

Alcohol: 13% vol.

Bottle: Bordeaux

Stopper: Natural cork



ENOFORUM
COMÉRCIO E EXPORTAÇÃO DE VINHOS, S.A.

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