

# 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

*The wine was made from selected grapes of the two varieties. The grapes were destemmed and fermented in small vats at a controlled temperature (25° to 27°C). Maceration was intense and lengthy. After fermentation the pulp was pressed and malolactic fermentation took place. The wine had aged in French and American oak barrels. After ageing the blend was prepared and the wine was stabilised and filtered prior to bottling. It ages in the bottle before being released to the market.*

## TASTING NOTES

ALENTE red is garnet coloured with hints of violet. Its aroma is intense of black fruits and wild berries. It is well balanced, rich and full-bodied with the wood thoroughly integrated, to give the wine complexity and persistence. The finish is vivid but smooth and velvety.

## SERVING SUGGESTION

This wine is good for pairing with baked fatty fish, all kind of barbecue meats. It is also excellent with strong cheeses and highly seasoned dishes (Mexican and Asian gastronomies). 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



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