



# Alente RESERVA

CONTROLLED ORIGIN DENOMINATION – DOC ALENTEJO

TYPE: Red

YEAR: 2005

WINEMAKER: José Fonseca

GRAPES: Alicante Bouschet, Trincadeira and Aragonéz

COUNTRY OF ORIGIN: Portugal

REGION: Alentejo

TECHNICAL FILE

## OENOLOGY

*The grapes were destemmed and fermented in small vats at a controlled temperature of 25° to 27°C. Maceration was intense and prolonged. The wine was aged in American and French oak barrels for 12 months. The best were then chosen to create the blend that yielded this reserve wine. It aged a further 9 months in the bottle before being released in the market.*

## TASTING NOTES

ALENTE Reserva has a complex aroma of ripe dark fruits with hints of balsamic and toast from the ageing in barrel. The flavour is rich and fruity, full-bodied, velvety and with a long, persistent finish.

## SERVING SUGGESTION

This wine goes very well with roasts, game and other well-seasoned dishes, any kind of dried salt codfish 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 8 years after bottling, as long as the storage conditions are suitable.

## TECHNICAL NOTES

Alcohol: 13.5% vol.

Bottle: Bordeaux reserve

Stopper: Natural cork



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