

Alente

CONTROLLED ORIGIN DENOMINATION – DOC ALENTEJO

TYPE: Rosé

YEAR: 2009

WINEMAKER: José Fonseca

GRAPES: Castelão and Aragonez

COUNTRY OF ORIGIN: Portugal

REGION: Alentejo

TECHNICAL FILE

OENOLOGY

The winemaking process started with rigorous selection of the grapes from the two grape varieties. The grapes were totally destemmed and undergo skin maceration until the time comes to decide on the colour. After pressing, fermentation took place in stainless steel vats with a controlled temperature of 14-15°C. The wine was centrifuged and cold stabilised before being filtered and bottled.

TASTING NOTES

ALENTE Rosé has a nice pink in colour, and an aroma of red fruits suggesting strawberries, raspberries and cherries. It has a rich, fruity flavour and is complex and elegant. The finish is intense but smooth, and impressively persistent.

SERVING SUGGESTION

It is ideal as an aperitif and it is the perfect accompaniment for salads, grilled and baked fish, seafood, sushi, pasta dishes, pizzas and white meats.

Recommended serving temperature: 10° to 12°C (50° to 54°F).

DRINKING SUGGESTION

It can be drunk now or stored for 2 to 3 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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