

# FINISTERRA

REGIONAL WINE FROM ALENTEJO



TYPE: Red

YEAR: 2008

WINEMAKER: José Fonseca

GRAPES: Aragonez, Castelão and Trincadeira

COUNTRY OF ORIGIN: Portugal

REGION: Alentejo

TECHNICAL FILE

## OENOLOGY

*Traditional winemaking process with fermentation in stainless steel vats with a controlled temperature of 27°C.*

## TASTING NOTES

Appearance: Crystalline, garnet colour.

Aroma: Ripe red fruits.

Taste: Rich in fruit, balanced with good acidity and light gentle tannins.

## SERVING SUGGESTION

This wine goes well paired with all kind of meat dishes and cheeses.

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