

# PORTA do CASTELO

REGIONAL WINE FROM ALENTEJO



TECHNICAL FILE |

TYPE: Red

YEAR: 2008

WINEMAKER: José Fonseca

GRAPES: Trincadeira, Tinta Caiada and Touriga Nacional

COUNTRY OF ORIGIN: Portugal

REGION: Alentejo

## OENOLOGY

*The grapes were destemmed and fermented under gentle maceration under a controlled temperature (25° - 27°C). After alcoholic fermentation the wines were racked off into other vats where they underwent malolactic fermentation. The pulp was pressed. The blend was created and the wine stabilized and filtered prior to bottling.*

## TASTING NOTES

PORTA DO CASTELO red is a ruby coloured wine with complex aromas of red fruits. It is rich in fruit, balanced and has good acidity and light, gentle tannins.

## SERVING SUGGESTION

It is good paired with all meat and pasta dishes and goes also well with cheese.

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

## DRINKING SUGGESTION

This wine should be drunk young. It can also be stored for 2 or 3 years after bottling, if the storage conditions are suitable.

## TECHNICAL NOTES

Alcohol: 13% vol.

Bottle: Bordeaux

Stopper: Natural cork



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