

REAL FORTE

REGIONAL WINE FROM ALENTEJO



TYPE: Tinto

YEAR: 2008

WINEMAKER: José Fonseca

GRAPES: Aragonez, Castelão and Trincadeira

COUNTRY OF ORIGIN: Portugal

REGION: Alentejo

OENOLOGY

Traditional winemaking process with fermentation in stainless steel vats with a controlled temperature of 26-27°C.

TASTING NOTES

Appearance: deep violet colour.

Aroma: Complex aromas of red fruits.

Taste: Rich in fruit, balanced with good complexity and a long, smooth finish.

SERVING SUGGESTION

This wine can be drunk paired with all kind of meat and pasta dishes and various kinds of cheese.

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



ENOFORUM
COMÉRCIO E EXPORTAÇÃO DE VINHOS, S.A.

ALENTEJO WINES . PORTUGAL

PH. +351 266 730 180 . F. +351 266 730 182
info@enoforumwines.com | www.enoforumwines.com