



TECHNICAL SHEET

ALICANTE BOUSCHET

Category – Red wine from the Portuguese Alentejo Region

Soil – Mediterranean prairie soils

Climate – Iberian Mediterranean

Facing – Predominantly Southern facing over a slightly sloping, sun soaked knoll of 30 hectares; a vineyard in the heart of the Alentejo

Grape Varieties – Alicante Bouschet

Technology – The vinification process took place in a controlled temperature environment (25-28 °C) and followed by enduring maceration (+/- 30 days). Stored and aged for 12 months in new oak barrels from the French Allier region before ageing a further 8 months in the bottle.

Wine tasting evaluation – This wine is made exclusively from the Alicante Bouschet variety. An intense garnet coloured wine with a delicate aroma of blackberries and plums accented by notes of vanilla (without any oaken barrel effect). To the taste, this wine reveals a great structure with tannins whilst also fresh and delicate. In order to preserve its natural qualities, this wine is neither filtered nor stabilized and hence may leave some deposit.

Oenologist – Eng. Francisco Pimenta | **Producer** – Monte da Comenda Agroturismo, Lda.

Quantity - 4,138 0.75 Lt. bottles



Wine Masters Challenge 2011
Alicante Bouschet Tinto 2008 – Gold Medal



VIII Encontro de vinhos do Alentejo e Extremadura 2010
Alicante Bouschet 2008 – Gold Medal



AWC Vienna – International Wine Challenge 2011
Alicante Bouschet 2008 – Silver Medal



International Wine Challenge 2011
Alicante Bouschet 2008 – Silver medal



Mundus Vini 2011
Alicante Bouschet 2008 – Gold Medal



Decanter – World Wine Awards 2011
Alicante Bouschet 2008 – Bronze Medal



Alcohol level 15,0 %
Total acidity 5,1 g/l
Volatile acidity 0,54 g/l
Residual Sugar 3,4 g/l
Ph Level 3,81