

TECHNICAL SHEET

POLÉMICO 2005

Category – Alentejo Regional Wine

Soil – Pm and Pmg (Brown Mediterranean soils with crystalophilic rock)

Climate – Ibero-Mediterranean/Sub-Mediterranean

Facing – Predominantly South on slight slope

Grape Varieties – Cabernet Sauvignon and Syrah

Alcohol level 14,0 %

Total acidity 5,6 g/l

Ph level 3,49

Technology – Harvested in late August, the 15 kg boxes got transported swiftly to the winery for a complete de-stemming process carried out with only slight crushing. The vinification process took place in small-capacity stainless steel vats at a controlled temperature and blending the two grape varieties through prolonged maceration (around 30 days) whilst subject to strict organoleptic and analytical control.

After malolactic fermentation, the wine was then placed in new 225 litre Allier oak barrels where it aged for around 12 months before spending the same period maturing in the bottle.

Wine tasting evaluation – A wine of great complexity resulting from the specific characteristics of its grape varieties and displaying a green peppered and slightly flowery scent in a combination with slightly smoked maturing woods and spices as well as an unusual structure deriving from the combination between a perceptible acidity and firm, evident clear tannins and without proving at all aggressive.

Tasting reveals its full potential with its aromatic sensation maintained throughout a prolonged aftertaste.

Its name, the Portuguese for 'controversial', conveys its very specific character recognising a sui generis profile as desired of wines with great personalities.

Oenologists – Prof. Francisco Colaço do Rosário and Eng. Francisco Pimenta

Producer – Monte da Comenda Agroturismo, Lda.

Quantity – 3,000 0,75 Lt bottles



AWC Vienna – International Wine Challenge

2007 Polémico 2004 – Silver Medal

2008 Polémico 2005 – Silver Medal

2009 Polémico 2005 – Silver Medal

