



TECHNICAL SHEET

UNOAKED 2012

Category – Red wine from the Portuguese Alentejo Region

Soil – Mediterranean prairie soils

Climate – Iberian Mediterranean

Facing – Predominantly southern facing over a gently sloping sun-soaked knoll of 30 hectares of vineyard in the heart of the Alentejo

Grape varieties – Trincadeira, Aragonez and Alicante Bouschet

Technology – Vinificação The vinification process took place in a controlled temperature environment (25-28°C), followed by extended maceration (+/- 20 days). Stored and aged in the bottle for six months.

Wine tasting evaluation – This wine does not experience any oak barrel ageing.

An intense garnet coloured wine with a delicate aroma of red fruits.

To preserve its natural qualities, this wine has not been stabilized.

Best served at 18°C (64°F) in a glass appropriate to enhancing its characteristics.

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



Alcohol level 14,5 %
Total acidity 4,70 g/l
Ph level 3,82

