

COMENDINHA RED 2014



Category – Alentejan Regional Wine

Soil – Pm and Pmg (Mediterranean Prairie with crystalophilic rock)

Climate – Iberian Mediterranean / Southern Mediterranean

Facing – Predominantly Southwards over a slight slope

Grape Varieties – Overwhelmingly made from the Trincadeira, Aragonez and Alicante Bouschet

Technology – A controlled temperature vinification process (25-28°C).

Wine tasting evaluation – Resulting from controlled temperature vinification, this wine then undergoes extended maceration.

An intense garnet in colour, the wine provides a red fruit aroma and a smooth flavour with slightly acidic tones before ending in an aftertaste that reveals the depth of its structure.

This wine is best served at the temperature of 18°C and in a glass most appropriate to enhancing its characteristics.

This wine has not been subject to stabilisation and hence may leave a deposit over the course of time.

Oenologist – Eng. Francisco Pimenta

Producer – Monte da Comenda Agroturismo, Lda.

Alcohol level 14 %
Total acidity 5,7 g/l
Volatile acidity 0,68 g/l
Residual Sugar 1,2 g/l
Ph level 3,72