



TECHNICAL FEATURES

COMENDA GRANDE 6 CASTAS RED 2014



Category – Red Wine from the Portuguese Region of Alentejo
Soil - Mediterranean prairie soils
Climate – Iberian Mediterranean
Facing – Predominantly Southern facing in slight slope
Southern facing, sun soaked knoll, in the Portuguese Region of Alentejo

Grape Varietals – Trincadeira, Aragonez, Alicante Bouschet, Touriga Nacional, Syrah, Cabernet Sauvignon

Technology – The vinification process was conducted under a controlled temperature environment (25-28 °C), followed by enduring maceration (+/- 20 days).
Stored and aged for 12 months in French Allier oaken barrels
Stored and aged for 1 year in bottle.

Wine tasting evaluation - *The wine has an intense garnet colour with a delicate and complex aroma. It's a well-balanced wine, fresh and engaging, with an aftertaste prolonged and persistent.*

Wine not stabilized In order to preserve its natural qualities.

In order to preserve its natural qualities, this wine has not been stabilized.

Best served at 18 degrees Celsius (64 degrees Fahrenheit) and served on appropriate glass to enhance its characteristics.

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

Quantity – 6.300 bottles of 0,75 Lt

Alcoholic level – 15,5 %
Total acidity – 5,10 g/l
Volatil acidity– 0,75 g/l
Residual Sugar – 1,0 g/l
Ph – 3,70