


ATHAYDE GRANDE ESCOLHA

RED WINE 2016 - Appellation Regional Alentejano

Monte da Raposinha is a family estate focused on a small high quality wine production. Through our wines we want to reflect this unique terroir, honor our family and share happiness.

Region: Montargil, Portalegre, Alentejo, PORTUGAL

 : At 800m distance, the dam of Montargil is a great influence in the microclimate of the vineyards, increasing humidity and lowering the temperatures. The soil with pebbles contribute to the quality of the grapes.

Concept: Complex and elegant wines created to be the perfect pair for delicious food. The aging in used french oak barrels increases their structure, body and flavour.

 : Thought to pair with meat, game, slow cooked roasts and cheese.

Winemakers: Susana Esteban and Paula Bragança

Grape Varieties: Alicante Bouschet (40%), Touriga Nacional (35%), Syrah (25%)

Winemaking: The clusters were hand-harvested and carefully sorted at the winery. The grapes were destemmed and slightly crushed. Fermentation took place in small stainless steel open-top tanks (lagares). The cap of skins were punched down daily to maximize the varetal character and complexity. After malolactic, the wine was transferred to french oak barrels and aged for 18 months.

Tasting notes: On the nose has red and black fruits, spices and some smekiness from the oak barrels. In the palate is full bodied, has supple tannins and great acidity. It is a juicy, elegant and complex wine.

Wine Analysis: Alcohol 14% by volume | Total acid: 5,2 g/L | Final pH: 3,78 |
Residual sugar: 0,6 g/L

Total production: 5.000 bottles of 750ml and 200 bottles of 1,5L

