

MONTE DA RAPOSINHA

RED WINE 2017 - 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: With the same name of the estate, this wine wants to express in a authentic way the terroir, the grape varieties and the vineyards where they are planted.

🍴: Thought to pair with meat (grilled red meat, stews, roasts) and cheese.

Winemakers: Susana Esteban and Paula Bragança

Grape Varieties: Touriga Nacional (50%), Alicante Bouschet (50%)

Winemaking: The grapes were hand-harvested, gently destemmed and crushed after being carefully sorted at the winery. Fermentation took place in small open-top tanks (lagares), with controlled temperature. The cap of skins were gently punched down daily to extract a rich color and soft tannins. 40% of the wine was transferred to french oak barrels to age for 12 months and enhance the complexity of the blend.

Tasting notes: This wine as a great balance between fresh red and black fruit, violet aromas from Touriga Nacional and an extra complexity given by the presence of oak. The palate is juicy, full bodied and persistent.

Wine Analysis: Alcohol 14% by volume | Total acid: 5,4 g/L | Final pH: 3,82|
Residual sugar: 0,3 g/L

Total production: 22.000 bottles of 750ml  Drink now or store for a maximum of 7 years

