

RAPOSINHA

RED WINE 2018 - 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: Elegant, fresh and fruity wine, it's kept unoaked to show all the grape varieties characteristics.

🍴: Thought to pair with appetizers, poultry, grilled red meat, pasta and pizza, or just by the glass.

Winemakers: Susana Esteban and Paula Bragança

Grape Varieties: Aragonez (50%), Syrah (35%), Trincadeira (15%)

Winemaking: The clusters were hand-harvested and carefully sorted at the winery. All grapes were destemmed and slightly crush. Fermentation took place in stainless steel vats, with controlled temperature, where the cap of skins was punched down gently ensuring a soft mouthfeel. Aging took place in stainless steel vats.

Tasting notes: Red fruits and red berries aroma, with a hint of black pepper from Syrah. Good mouthfeel with acidity and silky tannins.

Wine Analysis: Alcohol 13.5% by volume | Total acid: 5 g/L | Final pH: 3,8|

Residual sugar: 0,3 g/L

Total production: 40.000 bottles of 750ml



Drink now or store for a maximum of 4 years

