

2018 Grande Reserva Tinto

Alcohol label %: 15.0 | pH: 3.45 | Acidity (TA): 5.1 | Residual Sugar (g/L): 0.4



Growing Conditions

30 hectares in Vidigueira, Alentejo, Portugal

SOIL: Granitic and Schistose
GEOLOGY: Sandy franc

Harvest

4 ton/ha

Winemaking

After manual selection of whole bunches, the grapes are destemmed and fermented in a press with mechanical treading, at controlled temperature (24-26°) for 15 days.

Aging

Aged for 26 months in new French oak half barrels.

Bottling

July 2022

Nose

Rich and very complex aroma, a combination of ripe wild berries, black pepper, soft smoke and aromatic herbs.

Palate

Solid tannins stand out in this full-bodied and well-rounded wine. A generous acid freshness that results in a very long, powerful and elegant finish.