

# Artefacto Red

ARAGONEZ | ALICANTE BOUSCHET | TRINCADEIRA

## Winemaking process

The grapes were picked, crushed and fermented in steel vats without stakes with temperature control (25-28°C) and intense maceration. After alcoholic fermentation, the grapes were gently pressed using a pneumatic press. Malolactic fermentation took place in stainless steel tanks. The wine was matured in two and three year old French oak barrels for 9 months.

## Analysis

Alcohol: 14%  
Total acidity: 4.7 g/L  
Volatile acidity: 0.95 g/L  
Ph: 3.83  
Total sugar (Fructose+Glucose): 0.7 g/L

## Tasting notes

Clean and bright with a deep ruby color. Concentrated on the palate with notes of ripe wild berries and a good structure of soft tannins that will let it evolve well in the bottle.

### SUGGESTED FOLLOW-UP:



It is an ideal wine to accompany seafood dishes, white meats and grilled fish (salmon and sea bass).

