

Artefacto Red Reserva

ALICANTE BOUSCHET | TOURIGA NACIONAL | PETIT VERDOT

Winemaking process

The grapes are carefully selected in the vineyard and taken to the winery, where a second triage is undertaken on a sorting table. The selected grapes are then destemmed and fermented in temperature-controlled, stainless steel, shallow vats. During fermentation the must undergoes prolonged skin contact, and regular rack and returns are performed in order to produce a balanced wine with a good tannin structure. The wine is matured in new and one-year-old French oak barrels for 12 months.

Analysis:

Alcohol: 14,5% vol.

Volatile acidity: 0.73

Total acidity: 5.5 g/L pH: 3.56

Total sugar (Glucose + Fructose): 1.1 g/L

Tasting notes

Clean appearance, with a vivid garnet colour. The nose is austere, yet full of character. Very expressive, with wild berryfruit notes, spices and light toasty hints from barrel ageing. Well-structured, balanced and elegant on the palate. Present, smooth tannins will let it evolve well in the bottle.



SUGGESTED FOLLOW-UP:



Ideal to accompany traditional mediterranean food, roasted and grilled meat, as well as strong cheeses.