

# Monte do Carrapatelo Red

ALICANTE BOUSCHET | TOURIGA NACIONAL | ARAGONEZ

## Winemaking process

During the harvest, the grapes were picked and transported to the winery in 25 kg boxes. Fermentation took place in temperature-controlled stainless steel lagares with intense maceration. The wine aged for 6 months in 300-liter French oak barrels.

## Analysis

Alcohol: 13.5%  
Total acidity: 5.8 g/L  
Volatile acidity: 0.55g/L  
Ph: 3.68  
Total Sugar (Fructose+Glucose): 0.6 g/L

## Tasting notes

Deep ruby color with a nose of ripe fruit with hints of toast and spices. The palate is rich with ripe fruit, round and well balanced, with good acidity and firm tannins. Medium to long finish of remarkable elegance.



### SUGGESTED FOLLOW-UP:

It is ideal with Mediterranean dishes, white meats and light pastas.



### DISTINCTIONS:

**88 Points**- Wine Enthusiast Magazine (2020)

