

Monte do Carrapatelo Red Reserva

TOURIGA NACIONAL | TINTA MIÚDA | ALICANTE BOUSCHET | PETIT VERDOT

Winemaking process

During the harvest, all the grapes were picked by hand and immediately transported to the winery in 15 kg boxes. On arrival, the grapes were crushed, partially destemmed and deposited in stainless steel olive oil press where they fermented. The wine aged in new and used 500-liter French oak barrels for a period of 12 months.

Analysis

Alcohol: 14.5%
Total acidity: 5.5 g/L
Volatile acidity: 0.35g/L
Ph: 3.64
Total Sugar (Fructose+Glucose): 0.8 g/L

Tasting notes

Deep garnet color and complex black berry fruit, very fresh and well integrated with toasted notes from the barrel ageing.

SUGGESTED FOLLOW-UP:
 It is ideal to accompany seasoned meat dishes and game, cooked in stews, roasts or grills.

DISTINCTIONS:
 **94 Points** - Wine Enthusiast Magazine



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