

# Rapariga da Quinta Red

ALICANTE BOUSCHET | CABERNET SAUVIGNON | ARAGONEZ

## Winemaking process

The grapes are destemmed, gently crushed and transferred to stainless steel vats. The juice is then inoculated with selected yeasts and fermentation takes place in temperature-controlled stainless steel vats.

The most important feature in making this wine is the length of the pre-fermentative maceration and the rigorous extraction during the start of alcoholic fermentation. The wine is matured in old 300-liter French oak barrels for 6 months.

## Analysis

Alcohol: 14 %  
Total acidity: 5.6 g/L  
Volatile acidity: 0.75g/L  
Ph: 3.59  
Total Sugar (Fructose+Glucose): 1 g/L

## Tasting notes

Beautiful deep violet color. Offers a young and complex nose, full of aromas of red fruits and toasted spices. Rich in fruit and persistent, with a good structure of soft tannins that will give the wine a good development in the bottle.

### SUGGESTED FOLLOW-UP:



It is ideal to accompany traditional Mediterranean food, as well as meat and/or pasta dishes.



### DISTINCTIONS:

**88 Points** - Wine Enthusiast Magazine

