

Rubrica Red Autograph

ALICANTE BOUSCHET | TOURIGA NACIONAL

Winemaking process

Grapes were harvested by hand from vineyards with reduced production in the second week of September and transported in 15 kg boxes. The selected grapes were partially destemmed and crushed. Fermentation took place in small stainless steel presses at a controlled temperature (24°C-26°C). Malolactic fermentation and ageing in new, second and third year French oak barrels for 12 months.

Analysis

Alcohol: 14.8%
Total acidity: 6.1 g/L
Volatile acidity: 0.65g/L
Ph: 3.88
Total Sugar (Fructose+Glucose): 0.9 g/L

Tasting notes

Intense ruby color. On the nose it has an aromatic profile with great complexity and spicy notes. The palate is rich in concentrated black fruit flavors and has a firm structure with well-present tannins and refreshing acidity. Long and elegant finish.



SUGGESTED FOLLOW-UP:



It is an ideal wine to accompany grilled meat and game dishes.



DISTINCTIONS:

95 Points - Wine Enthusiast Magazine