



ALANDRA

RED 2014

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Philosophy: Entry point wine with a fresh and fruity profile, obtained from blending a wide range of wines to guarantee a consistent quality.

Harvest Year: A damp winter followed by a mild summer with high diurnal temperature variations, allowing for a long, even maturation, with good fruit intensity and balancing acidity.

Viticulture:

Soil Type: Granite/schist rock with clay/loam soil.

Average age of vines: 10 years.

Grapes Varieties: Moreto, Castelão, Trincadeira.

Vinification: Destemming, crushing, fermentation temperature control in stainless steel tanks, pneumatic pressing, malolactic fermentation, four months in stainless steel tanks.

Bottling: February 2015.

Chemical Analyses:

Alcohol: 13%

Total Acidity: 6,20 g/l

pH: 3,50

Reducing Sugar: 2,0 g/l

Wine makers: David Baverstock and Luís Patrão.

Colour: Bright, deep ruby colour.

Aroma: Youthfull and exuberant with red berry fruits.

Palate: Palate rich and well structured with velvety tannins.

Ideal Consumption Date: 2015-2017

Formats Available: 375 ml, 750 ml, 3 L and 5 L.