



TRINCADEIRA

RED 2016

DOC Alentejo

Concept: To express the potential of this grape variety and its terroir, giving rise to a unique and individual well balanced varietal wine.

Harvest Year: Spring had lower temperatures and higher humidity than in previous years – ideal climatic conditions for fungal diseases in the vines, implying increased care to avoid mildew attacks. The cooler temperatures at this time of year provided a longer period of vegetative growth and, despite the heat felt since July, the beginning of the harvest took place about 10 days later than usual. The hot weather continued throughout the harvest, fruit condition was excellent. Despite the heat, sugar levels were normal and acidities a little lower than normal.

Viticulture:

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

Average age of vines: 40 years.

Grape Varieties: Trincadeira.

Vinification: Hand harvested and fermented in cement tanks where the wine was also matured for 6 months.

Bottling: April 2017

Chemical Analyses:

Alcohol: 14 %

Total Acidity: 6,8 g/l

pH: 3,62

Reducing Sugar: 2,3 g/l

Formats Available: 750 ml

Wine makers: David Baverstock and Sandra Alves.

Colour: Bright ruby.

Aroma: Fresh, ripe fruit with hints of plum and tea leaf.

Palate: Refined and balanced with a silky texture and long finish.