



ALANDRA

RED 2015

-

Philosophy: Fresh and fruity wine, obtained from blending a wide range of wines to guarantee a consistent quality.

Harvest Year: A dry winter followed by above average temperatures in spring and summer, gave rise to an early start to the harvest. Although temperatures continued to be high, there was no extreme heat during the vintage, and the dry conditions were excellent for fruit quality, producing wines with intense, persistent, aromatic fruit.

Viticulture: Various Alentejo sub regions.

Grapes Varieties: Mainly Moreto, Castelão and Trincadeira.

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

Bottling: February 2016

Chemical Analyses:

Alcohol: 13%

Total Acidity: 5,53 g/l

pH: 3,63

Reducing Sugar: 2,0 g/l

Wine makers: David Baverstock and Luís Patrão.

Colour: Bright, deep ruby colour.

Aroma: Vibrant, youthful fruit with dark red and blue berry aromas.

Palate: Elegant palate, good texture, fine tannins.

Ideal Consumption Date: 2016-2018

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