

Alicante Bouschet + Aragonez

Red wine
Regional Estremadura

TASTING NOTES

From grapes grown in the western region of the country, this wine is made exclusively from the varietal "Cabernet Sauvignon" and it's characterized by velvety tannins, deep ruby color and complex aromas with hints of dried fruits. It's ideal to be served with any kind of meat, strong cheeses and "gourmet" food. It should be consumed at 17° to 18° C temperature (62° to 64° F).

TECHNICAL INFORMATION

DENOMINATION:	Regional Estremadura
TYPE:	Red wine
VINTAGE:	2007
GRAPE VARIETIES:	Alicante Bouschet, Aragonez
VINIFICATION:	Fermentation in stainless steel vat at 20°C
AGEING:	Bottle
ALCOHOL:	14%
TOTAL ACIDITY:	4,8gr/l
RESIDUAL SUGAR:	2,8 gr/l
TYPE OF BOTTLE:	Prestige
CAPACITY:	0,75 l
NR. BOTTLES PER CASE:	6
CASE SIZE:	23,5x 16 x 33 cm
TOTAL WEIGHT:	8,100 Kg
PALLET:	Europallet
NR. CASES PER PALLET:	100
NR. CASES PER LAYER:	25
NR. LAYERS:	4

ORGANOLEPTIC NOTES

COLOR:	Intense ruby red
AROMA:	Fruity
TASTING:	Balanced
ENDING:	Pleasant

STORAGE

Keep, horizontally, in a dry and fresh place, away from sunlight.

WINEMAKER

Adelino de Almeida Gomes



AWARDS

Silver Medal
Concurso Nacional de Vinhos
Engarrafados 2009, Portugal

Silver Medal
AWC Vienna 2009, Austria