

— ESTATE BOTTLED —

QUINTA DO PARAL



QUINTA DO PARAL COLHEITA SELECIONADA TINTO

Vintage 2017

Denomination Vinho Regional Alentejano

Vineyard 30 ha in Vidigueira, Alentejo, Portugal

VITICULTURE

Soil Granit and schist

Texture Sandy loam

Vine conduction Unilateral cordon

Yield 8 tons/ha

VARIETIES

Alicante Bouschet 25% / Touriga Nacional 25% / Cabernet Sauvignon 25% / Syrah 25%

HARVEST by hand

VINIFICATION

After hand picking and selection of the bunches, de-stemmed grapes ferment in an automated *lagar* at controlled temperatures (24-28°), followed by malolactic fermentation. It ages for 9 months in French and American oak barrels.

TASTING NOTES Wild matured berries, black and violet plums aromas, well integrated with the oak barrels where it aged, creating the complex flavours of this wine. The balance of the round tannins give a very elegant and extremely persistent finish.

Bottled in May 2018

TECHNICAL INFORMATION

Alc.: 15% / **Volatile acidity:** 0,50 g/dm³

Total acidity: 6,15g/dm³ / **Total sugar:** 3 g/dm³ / **pH** 3,60

