

— ESTATE BOTTLED —

QUINTA DO PARAL



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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 6 tons/ha

VARIETIES

Alicante Bouschet 40% / Cabernet Sauvignon 40%

Malbec 10% / Marselan 10%

HARVEST by hand

VINIFICATION

After hand picking and selection of the bunches, grapes are destemmed and then ferment in an automated lagar at controlled temperature (24-28°) for 12 days.

It ages for 16 months in French and American oak barrels.

TASTING NOTES Extremely elegant wine with an aromatic intensity of matured black fruit and pepper notes. With a long and persistend finish, this wine has a unique character.

Bottled in January 2019

TECHNICAL INFORMATION

Alc.: 15% / **Volatile acidity:** 0,70 g/dm³

Total acidity: 6g/dm³ / **Total sugar:** 0,6 g/dm³ / **Ph** 3,80

