



REGION: VIDIGUEIRA | ALENTEJO PRODUCER: HERDADE DO ROCIM

VITICULTURE: CATARINA VIEIRA | AMÂNDIO CRUZ WINEMAKING: CATARINA VIEIRA | PEDRO RIBEIRO

CLIMATE > Typically mediterranean, in the winegrowing sub-region of Vidigueira, where the climatic conditions are the most temperate of Alentejo and provide an excellent microclimate for the production of quality wines.

SOIL > Poor land, predominantly of schist. Great pedological potential for the cultivation of vines and and to produce excellent wines.

VARIETIES > Alicante Bouschet in organic production.

ANALYTIC PARAMETERS Alcohol Content > 13,5% Total Acidity > 6,000 g/dm3 Volatile Acidity > 0,56 g/dm3 Residual Sugars > 1,1 g/dm3 pH > 3,57

VINIFICATION > Manual harvest into 12 kg boxes. At the winery, the grapes were once again sensible triaged on a vibrating sorting table, fully destemmed and lightly crushed. Fermentation in concrete tank.

AGING > Concrete tank, for nine months.

TASTING NOTES: Deep concentrated ruby colour, eucalyptus notes typical from the grape variety. Structure, concentration and acidity on a very fresh and energetic combination that will allow a good evolution in bottle.

Contém Sulfitos | Contains Sulfites | Contient Sulfites | Enthält Sulfite

