Casa de Sabicos

WINES

FORAL DE MONTOITO

RED

Region: Alentejo

Sub-Region: Reguengos

Climate: Mediterranean

Soils: Red chalky

Grapes: Trincadeira (30%), Aragonez (30%), Alicante Bouschet (30%) and Touriga Nacional (10%)

Harvest: During the night.

Wine making: Conic steel vats with temperature control. Long maceration.

Ageing: 6 months in French oak barrels.

Oenology: Joaquim Madeira

Technical information:

Alcohol level: 14% Vol.

Total acidity: 6 g/dm3

pH: 3,50

Tasting notes:

Colour: Defined garnet

Aroma: Fresh and young, fruity and intense, with evident notes of ripe red fruits.

Taste: Initially smooth, full-bodied, warm. Evident red fruits, good acidity and medium astringency. Long, persistent finish, again with the presence of ripe red fruits, acidity and soft astringency.

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