

MONTEDEASSERVAS

Escolha Red 2017

REGION

Estremoz, Alentejo, Portugal

WINEMAKING

Luís Serrano Mira and Ricardo Constantino

VITICULTURE

Carlos Serrano Mira and Ricardo Constantino

GRAPE VARIETIES

Aragonez (40%), Alicante Bouschet (25%), Trincadeira (25%) and Syrah (10%)

CLASSIFICATION

Alentejo Regional Wine

ALCOHOL

14% vol.

TOTAL ACIDITY

5,5 g/l of tartaric acid

RESIDUAL SUGAR

0,6 g/l

pH

3,70

VITICULTURE

Vineyards installed in red soils owing to the brown or crystalline limestone, with red schist swathes, benefiting from a Mediterranean climate with high thermal amplitudes and hot, dry summers. After the necessary care during the growing cycle, the grapes were machine-picked at the point of optimum ripeness.

WINEMAKING

After each grape variety is received, they are destalked and crushed, the grapes, then the pre-fermentation maceration takes place. The wine is fermented in temperature-controlled stainless steel vats.

AGEING

Upon completion of the malolactic fermentation, the wine is matured for 6 months in stainless steel vats. After bottling, the wine rests in the bottle for 2 months in our cellar. To preserve all its qualities this wine was not stabilised and sediments may form naturally.

TASTING NOTES

Clear, medium ruby color, with red fruit and floral aromas, and hints of vegetables. Elegant, balanced and complex with a lasting finish.

LONGEVITY

Consume while young.

PAIRING

Red meat, game meat, cheeses and spicy sausages. Serve at a temperature of 16-18°C.

BOTTLE SIZES

375ml, 750ml, 1,5 l and 5 l

