



SINGLE VARIETAL COLLECTION



TRINCADEIRA

CONTROLLED ORIGIN DENOMINATION | DOC ALENTEJO

type: Red | grapes: 100% Trincadeira
country of origin: Portugal | region: Alentejo

oenology:

Hand-picked grapes are unloaded and immediately destemmed and crushed. The fermentation starts in vats at controlled temperature of 28°C (82.4°F). The maceration was long and intense. This wine ages six months in Portuguese oak barrels.

tasting notes:

This wine shows a crystal clear garnet colour, aromas of red fruit with hints of vegetables and spices. In the palate the wine is elegant, well structured, with harmonious tannins and vegetal notes in the aftertaste.

serving suggestion:

This wine goes very well with game dishes and soft cheeses.

RECOMMENDED SERVING TEMPERATURE: 16° to 18°C (60.8°F to 64.4°F)

drinking suggestion:

It can be drunk now or stored for 4 to 6 years, as long as the storage conditions are suitable.

ARAGONÊS

REGIONAL WINE FROM ALENTEJO

type: Red | grapes: 100% Aragonês
country of origin: Portugal | region: Alentejo

oenology:

Hand-picked grapes are unloaded and immediately destemmed and crushed. The fermentation starts in vats at controlled temperature of 28°C (82.4°F). In order to enhance colour and tannins, the maceration was long and intense. This wine ages six months in Portuguese oak barrels.

tasting notes:

This wine presents a garnet colour with aromas of berries, fruit jam and peat, with notes of vanilla and toasted coconut. It is soft on palate, full-bodied with firm tannins and a lingering finish.

serving suggestion:

It goes very well with all kind of meat and especially with soft cheeses.

RECOMMENDED SERVING TEMPERATURE: 16° to 18°C (60.8°F to 64.4°F)

drinking suggestion:

It can be drunk now or stored for 4 to 6 years, as long as the storage conditions are suitable.

TINTA CAIADA

REGIONAL WINE FROM ALENTEJO

type: Red | grapes: 100% Tinta Caiada
country of origin: Portugal | region: Alentejo

oenology:

Hand-picked grapes are unloaded and immediately destemmed and crushed. The fermentation starts in vats at controlled temperature of 28°C (82.4°F). The maceration was long and intense. This wine ages six months in Portuguese oak barrels.

tasting notes:

This wine presents a garnet color, with aroma of red fruit, peat and chocolate, mellow and medium bodied, with soft tannins and a lingering finish.

serving suggestion:

This wine goes very well with game dishes and sweets.

RECOMMENDED SERVING TEMPERATURE: 16° to 18°C (60.8°F to 64.4°F)

drinking suggestion:

It can be drunk now or stored for 4 to 6 years, as long as the storage conditions are suitable.

