



GLORIA REYNOLDS

VINO REGIONAL ALENTEJANO | BLANCO 2009

Producer: Julián Cuellar Reynolds

Consultant Winemaker: Paulo Laureano **Resident winemaker:** Nelson Martins

Country | Región: Portugal | Alentejo

Field : Slate floor in soft slopes with climatic influence of Sierra de San Mamede (Figueira de Cima)

Variety: Antão Vaz

Viticulture and Enology:

The grapes are hand harvested in the early morning, after which they are cleaning and soft crushing, they were pressed in a pneumatic press, and the juice filtered statically and left for a period of 48 hours at a low temperature to allow the sediment to settle.

There is then a 30 days fermentation period in new French oak barrels at a temperature of 15°C, followed of a period of almost 8 months of ageing, weekly bâtonnage. At this point it is transferred into stainless steel vats at the constant temperature of 6°C during one month, after which it is ready for bottling.

Organoleptic assessments:

Wine of great depth and richness in both the aromas and the taste. A touch mineral aftertaste lingering, long, cool and very front, which show lot of structure like in the summer but also in winter.

How to serve:

A special wine for great events and high quality cuisine especially for Alentejo's Gazpacho, fish stew and oven-roasted fish. It's should be served at a temperature of 13°C to 14°C.

ABV at 20°C%: 13.5

Total acidity g/l: 6,5

SO2 (free) & (total) mg/l:: 29/112

Total Sugar g/l: 3.9

