



JULIAN REYNOLDS RESERVA

VINO REGIONAL ALENTEJANO | TINTO 2005

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: Alicante Bouschet, Trincadeira e Shyrah

Viticulture and Enology:

The grapes were harvested manually with small boxes in the vineyards of Herdade da Figueira de Cima, which surround the winery. After which they are cleaned. The grapes will ferment in great barrels of French oak Seguin Moreau with controlled temperature, and a part of the aged later in barrels of French oak of the same cooperage during 24 months.

The bottling has been preceded by an infiltration by territories of middle porosity and the bottles have aged at least one year and a half before being commercialized.

Organoleptic assessments:

Pomegranate color displays aromas of fresh plums, brambles, a hint of spice and unripe coffee beans. It is structured, fresh with elegant round tannins, rounded structure on the palate with a pleasant and persistent finish.

How to serve:

Perfect with strong-flavored and intense meals, with any red meat, especially cooked or baked in the oven, bushmeat, cod dishes and buttery cheese type Estrella. Interesting experience with black chocolate 70% or more cocoa. Improvement opened and decanted 15 minutes before serving. It should be served at a temperature of 16° C to 18 ° C. (60.5 °F to 64.5°F).

ABV at 20°C%: 13.5

Total acidity in TH2 g/l: 6,8

SO2 (free) & (total) mg/l: 29/89

Total Sugar g/l: 1.8

