



ROBERT REYNOLDS

VINO LICOROSO | RED 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.

Viticultura y Enología:

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 of Seguin Moreau with controlled temperature, after that, the wine aged in barrels of French oak of the same cooperage during 24 months. After bottling, the bottles have aged three years before being commercialized.

Apreciaciones organolépticas:

Dark color with powerful aromas. Species, black olives and red fruit compote aromas are combining. It is a wine very fresh with a persistent finish.

Como servir:

Excellent for all occasions and a perfect complement for deserts and chocolate. It should be served at a temperature of 16 ° C to 18 ° C.

