



CARLOS REYNOLDS

VINHO REGIONAL ALENTEJANO | TINTO 2006

Producer: Julián Cuellar Reynolds

Consultant Winemaker: Luís Uriz

Winemaker: Nelson Martins

Country | Região: Portugal | Alentejo

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

Variety: Alicante Bouschet, Trincadeira e Touriga Nacional

Viticulture and Enology:

The grapes were harvested at night 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 18 months.

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

Organoleptic assessments:

The aroma has fresh fruit in a perfect marriage with wood, which are revealed in the mouth with fine and elegant tannins, a nice long set of persistence.

How to serve:

Wine for all occasions, an excellent complement to red meats, grilled fish and spicy food. 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

Total acidity in TH2 g/l: 6,1

SO2 (free) & (total) mg/l: 29/93

Total Sugar g/l: 2.8