

## ALANDRA

RED 2016

**Concept:** Fresh and fruity wine, obtained from blending a wide range of wines to guarantee a consistent quality.

**Harvest Year:** Spring had lower temperatures and higher humidity than in previous years - ideal climatic conditions for fungal diseases in the vines, implying increased care in the vines to avoid mildew attacks. The cooler temperatures at this time of year provided a longer period of vegetative growth and, despite the heat felt since July, the beginning of the harvesting took place about 10 days later than usual. Warm temperatures continued throughout the harvest period, but the grapes arrived with excellent quality, with moderate sugar levels and acidity a little lower than the average of previous years.

**Grape Varieties:** Mainly Moreto, Castelão and Trincadeira.

**Vinification:** Destemming, crushing, fermentation temperature control in stainless steel tanks, pneumatic pressing, malolactic fermentation, four months in stainless steel tanks.

**Bottling:** January 2017.

**Chemical Analyses:**

Alcohol: 13%

Total Acidity: 5,5 g/l

pH: 3,60

Reducing Sugar: 2,3 g/l

**Formats Available:** 375 ml, 750 ml, 3 L and 5 L.

**Wine makers notes by:** David Baverstock and Sandra Alves.

**Color:** Bright ruby.

**Aroma:** Vibrant, youthful fruit, wild berry aromas.

**Palate:** Elegant palate with good texture and fine tannins.

