

# Alabastro Reserva

## Red 2016



14,5  
%vol

16-18°C



Alabastro Reserva Red has a deep ruby colour. With very mature red fruits completed with vanilla nuances and well toasted wood.



This wine is full-bodied, smooth and persistent.



6 to 9 months aging in french and american oak barrels.



# ALABASTRO RESERVA RED 2016

DENOMINATION: Alentejo Regional Wine

GRAPE VARIETIES: Aragonez (45%), Trincadeira (35%) and Alicante Bouschet (20%)

AGEING: 6 to 9 months aging in french and american oak barrels.

WINEMAKER: Hugo Carvalho

SOIL TYPE: Clay-Limestone and Schist

FIRST HARVEST:



## HISTORY:

Alabastro is a wine which name is inspired by a semi-precious marble found in the Alentejo region. Like this stone, we wanted to produce a wine that presented itself strong and with persistent flavours.

## PROFILE:

The harvest of 2016 was produced from three grapes, Aragonez, Trincadeira and Alicante Bouschet from different vineyards in Alentejo. The Aragonez and Trincadeira are produced in Quinta da Terrugem (Borba) and the Alicante Bouschet is produced in Barranco, nearby Redondo, a region dominated by schist soils with a low productions per hectare. Alabastro Reserva is produced in the new and modern winery of Quinta do Carmo at Estremoz. The grapes are separately vinified in stainless steel tanks with controlled temperature, to preserve the fruity aromas, followed by a short maceration. Each grape variety stays for 6 months in oak barrels. After that period, the final lot is produced.

## ANALYSES:

Alcohol (%vol.): 14,5

PH: 3,66

Residual Sugar (g/l): 1,3

Total Acidity (g/l AT): 5,3

Total SO2 (mg/l): 104

Serving temperature: 16-18°C

## TASTING NOTES:

Alabastro Reserva Red has a deep ruby colour. With very mature red fruits completed with vanilla nuances and well toasted wood. This wine is full-bodied, smooth and persistent.

## GASTRONOMY:

Ideal to go along with all types of grilled and roasted dishes.

## PRIZES: