

Tinto da Ânfora

Red 2016



14,0
%vol

16-18 °C



A vintage that combines potency and elegance. Brightly colored, intense and profound, presents rich, concentrated, and complex nose and mouth.



Notes of cherry, blackberry, and plums combined with floral and vanilla nuances, on the palate feel balanced acidity with a firm and elegant structure.



6 months in new french oak.



TINTO DA ÂNFORA RED 2016

DENOMINATION: Alentejo Regional Wine

GRAPE VARIETIES: Aragonez (40%), Touriga Nacional (30%), Trincadeira (20%), Cabernet Sauvignon (10%)

AGEING: 6 months in oak

WINEMAKER: Hugo Carvalho

SOIL TYPE: Clay and limestone

FIRST HARVEST: 1978



HISTORY:

Produced since the first vintage in 1978, it was most likely the first Portuguese wine to age in new wood barrels. Being one of the first brands for the company, throughout its lifetime on the market it has maintained the philosophy of producing a wine using grapes from different sub regions that came together to show off the strong personality of wines from Alentejo.

PROFILE:

The grapes come from the vineyards located at Herdade da Tinoca (Portalegre), Herdade de Santa Marta (Borba) and Herdade das Ânforas (Arraiolos). The Aragonez was harvested early in the first week of September, the Touriga Nacional and Syrah were collected in the middle of the month, and the Cabernet Sauvignon was harvest at the end of September. After a careful selection of Aragonez, Touriga Nacional, Trincadeira and Cabernet Sauvignon, the grapes were fermented separately in temperature controlled stainless steel.

ANALYSES:

Alcohol (%vol.): 14,0

PH: 3,76

Residual Sugar (g/l): 0,9

Total Acidity (g/l AT): 5,4

Total SO2 (mg/l): 75

Serving temperature: 16-18 °C

TASTING NOTES:

A vintage that combines potency and elegance. Brightly colored, intense and profound, presents rich, concentrated, and complex nose and mouth. Notes of cherry, blackberry, and plums combined with floral and vanilla nuances, on the palate feel balanced acidity with a firm and elegant structure.

GASTRONOMY:

Tinto da Ânfora pairs well with traditional meals from the Alentejo region which includes several types of elaborate dishes with pork, rabbit, or lamb. Generally, dishes from this region include meats, sausages, and delicious cheeses. Experiment with your favorites!

PRIZES: