



MONTEMOR RED BIB

Year of harvest:

2018

Classification:

Vinho Regional Alentejano

Type:

Red wine

Grape varieties:

50% Aragonez, 40% Trincadeira and 10% Touriga Franca

Soil type:

Loam soils, clay soils and slate soils.

Overall high iron content and granite in the deeper rock layers.

Tasting:

A garnet red, young and fruity wine. Aroma of plums, blackberries and raspberry with a touch of black pepper. Great balance of sweetness and a pleasant acidity.

Vinification:

Fermented in rotofermenters.

Maturation for 3 months in stainless steel tank.

Shelf life:

We recommend that the 'bag-in-box' should be consumed within six months after being purchased. The 'bag-in-box' is durable for about four weeks after being opened.



Alcohol	Total Acidity	Volatile Acidity	Residual Sugar Content	pH-value
14 %vol	5.8 g/l	0.68 g/l	3.0 g/l	3.76

Cofinanciado por:

