

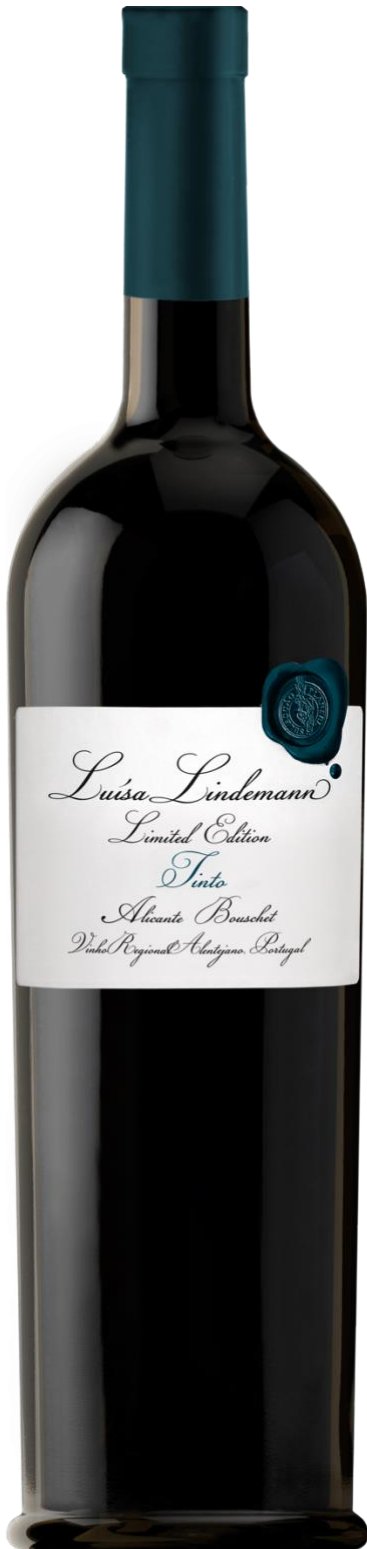


## LUÍSA LINDEMANN – LIMITED EDITION

2017

750ML

---



<b>Classification</b>	Vinho Regional Alentejano		
<b>Type</b>	Red Wine		
<b>Grape Variety</b>	100% Alicante Bouschet		
<b>Soil Type</b>	Mediterranean grasslands, derived from granite		
<b>Annual Production</b>	3.000 bottles		
<b>Story</b>	This is the first premium wine made of Alicante Bouschet grapes, which was fermented and developed by the youngest daughter of the family owning the winery – Quinta da Plansel.		
<b>Tasting</b>	This wine is remarkable, which impresses with its intense berry aroma, dark chocolate, spicy notes and complexity on the palate. Trough the 16 months maceration in noble French barrels have the wine a dense structure and a long finish.		
<b>Vinification</b>	The grapes are cooled during the night and slowly fermented for 12 days in old barriques. All grape selection and sorting are made by hand. Aged for 16 months in French oak barrels.		
<b>Ageing Potential</b>	10-15 years in good conditions		
<b>Alcohol</b>	15%		
<b>Total Acidity</b>	5.3 g/l	<b>Volatile Acidity</b>	0.71 g/l
<b>Residual Sugar</b>	2.7 g/l	<b>PH</b>	3.74
<b>Awards</b>	