



## MARQUÊS DE MONTEMOR

2020

750ML



<b>Classification</b>	Vinho Regional Alentejano		
<b>Type</b>	Red Wine		
<b>Grape Variety</b>	50% Aragonez, 30% Trincadeira e 20% Touriga Nacional		
<b>Soil Type</b>	Sandy soils, loam soils, clay soils, limestone and slate soils. Overall, high iron content and granite in the deeper rock layers.		
<b>Annual Production</b>	60.000 bottles		
<b>Tasting</b>	This wine presents itself in a garnet color. Aromas of plum, blackberry and raspberry, with a touch of black pepper. Soft and velvety, with dense fruit and pleasant acidity.		
<b>Vinification</b>	Strict reduction of grape yield at 65 hectoliters per hectare. Maceration in rotofermenters and in open stainless steel vats at 25°C. Maturation for 3 months in stainless steel tanks.		
<b>Ageing Potential</b>	3 years		
<b>Alcohol</b>	14.5%		
<b>Total Acidity</b>	5.8 g/l	<b>Volatile Acidity</b>	0.68 g/l
<b>Residual Sugar</b>	3.0 g/l	<b>PH</b>	3.76