



## MARQUÊS DE MONTEMOR RESERVA

2019

750ML | 1500ML



<b>Classification</b>	Vinho Regional Alentejano		
<b>Type</b>	Red Wine		
<b>Grape Variety</b>	50% Aragonês, 40% Touriga Nacional e 10% Tinta Barroca		
<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>	10.000 bottles		
<b>Tasting</b>	This wine has a dark garnet color and intense aromas of concentrated wild fruits, spices and a touch of vanilla. Very powerful, full bodied and a fruity note on the palate. A great balance and long-lasting finish.		
<b>Vinification</b>	Strict reduction of grape yield at 45 hectoliters per hectare and selective manual harvesting. Maceration in rotofermenters and open stainless steel vats at 25°C. Maturation for 12 months in French oak barriques.		
<b>Ageing Potential</b>	8 years		
<b>Alcohol</b>	14.5%		
<b>Total Acidity</b>	5.6 g/l	<b>Volatile Acidity</b>	0.66 g/l
<b>Residual Sugar</b>	2.1 g/l	<b>PH</b>	3.71
<b>Awards</b>			