

# "REGUENGO DO SOUZÃO 2009" DATASHEET

PRODUCER - Casa Agrícola Fernandes de Moura,  
Monforte – Portugal

DENOMINATION OF ORIGIN - Alentejo Regional (IGP,VR)

CLIMATE - Mediterranean with some continental influence

SOIL - Red and Mediterranean browns

PRODUCTION - Grapes obtained from Integrated  
Production, harvested in 18 Kg boxes.

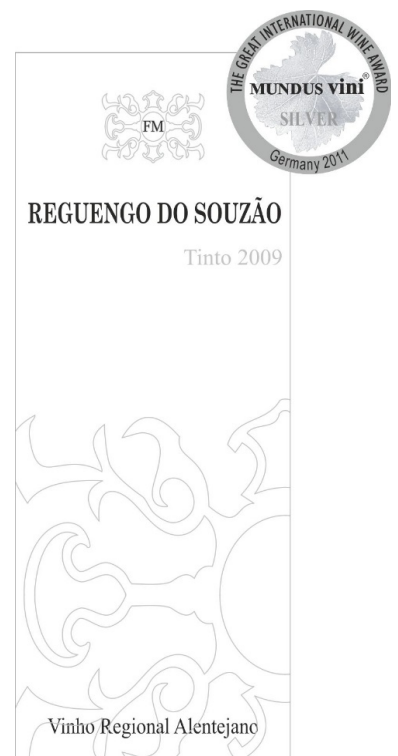
HARVEST - September 2009

ACTUAL ALCOHOLIC STRENGTH – 13,5%

WINEMAKING TYPE - Classic Tanning refrigerated, with scheduled  
reassembles, and pelicular maceration 48 hours pre fermentative  
and 10 days after fermentative at 22 ° C, followed by one year  
internship in bottle.

GRAPE VARIETIES - Aragonez, Trincadeira and Alicant Bouschet.

COLOR – Intense Dark red.



## ORGANOLEPTIC EVALUATION

AROMA - strong and persistent aroma of ripe fruit, fruity and spicy wine with touch of dark berries in perfect harmony with slightly toasted wood.

MOUTH - Full and persistent wine, good volume, involving the mouth without attacking it. The vegetal notes conferred by trincadeira grape variety and Alicant Bouschet robustness, make this wine unique, breaking in a delicious way the velvet that the Aragonez grape variety gives to the wines.

GENERAL NOTE - complex and distinct wine as at the aromatic level, as in the mouth. A perfect representative of the grape varieties and the region from which they are originated, (Alto Alentejo).

Gastronomic Notes - Excellent accompanying of all food with origins in traditional Alentejo pork, sausages and lamb stews.

For fish, it is recommended a good traditional cod dish.

Natural product therefore subject to create small sediment.