

# "REGUENGO DO SOUZÃO VINTAGE 2008" DATASHEET

PRODUCER - Casa Agrícola Fernandes de Moura,  
Monforte – Portugal

DENOMINATION OF ORIGIN - Alentejo Regional

CLIMATE - Mediterranean with some continental influence

SOIL - Red and Mediterranean browns

GRAPE VARIETIES - Alicant Bouschet and Trincadeira

PRODUCTION - Grapes obtained from Integrated Production.  
Manual grape harvest with judicious choice of curls  
transported in 18 kgs boxes.

HARVEST - September 2008. Trincadeira 15<sup>th</sup> and Alicant  
Bouschet 30<sup>th</sup>.

ACTUAL ALCOHOLIC STRENGTH - 15%

WINEMAKING TYPE - Classic tanning at controlled temperature, with scheduled reassemblies and pelicular maceration 2 days pre fermentative and 10 days after fermentative at 20 ° C, aged in French oak barrels during 12 months, still remaining in stage bottle until market launch.



## ORGANOLEPTIC EVALUATION

COLOR - Intense red with brownish tones.

AROMA - Presents a strong, fresh and intense harmonious, between wood, raisin and some mineral.

MOUTH - In the mouth it is fresh, well evolved and firm structure, in which the oak aging has not mastered the varieties, but promoted a complex and pleasant tasting set.

GENERAL NOTE - distinctive and unique wine, representative from the lands and varieties of Alto Alentejo Terroir.

Natural product, therefore subject to create sediment.