



MONTE ALENTEJANO

VINHO REGIONAL ALENTEJANO

RESERVA RED 2012

Winemaker: José Neiva Correia

Country: Portugal / **Region:** Alentejo

Grape Varieties: Trincadeira & Aragonez

Vinification method:

Classic fermentation method with destemming and pre fermentative skin contact followed of the application of dry yeasts. and . Fermentation up to 30° C in the first 2/3, and lowering down to 20° C during the last 1/3. During the whole fermentative process, pumping over 2 times per day, using each time half of the volume contained in the vat.

After the alcoholic fermentation, the cap is plunged for 30 days, and during that period, extraction of the gentle tannins is conducted, along with the malolactic fermentation and the natural stabilization of the wine.

Wine is aged French of Allier oak barrels of 225 Lt for 3months.

Winemaker tasting notes:

Ruby colour, smooth and complex aroma to the mix of matured fruits and the new oak wood ageing. The taste reveal's a smooth, elegant and balanced dry red wine with a pleasant and persistent end.

Serving suggestions:

Social wine, excellent as aperitif and to accompany meat, game, dry cheese and fishes in the oven or codfish.

ABV at 20°C%: 13,0

Volume at 20°C g/cm³: 0,9934

Dry Extract total g/dm³: 32,8

Volatile acidity in acetic acid g/l: 0,52

Total acidity inTH² g/l: 5,18

Fixed acidity inTH² g/l: 4,53

pH: 3,71

SO₂ (free) & (total) mg/l: 42/102

FT.P101.00

Gross weight: 8,3 kg (6x75cl)

Case dimension: 330x235x155

Standard pallet (1.0mx1.2m): 135 cases (6x75cl) - 15 cases/level x 9 levels

Euro pallet: 96 cases (6x75cl) - 12 cases/level x 8 levels

Bottle bar code (EAN13): 560 0312190700

Cartoon barcode (ITF14): (6x 75cl): 1 560 0312190707

FCL 1x20' = 2450 cartons (on the floor) / 11 euro pallets / 10 standard pallets

Truck 30T = 29 euro pallets / 21 standard pallets



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The New Portugal

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