



COMENDA
GRANDE
POLÉMICO

ALENTEJO REGIONAL WINE . RED WINE . 2005

SOIL: Pm and Pmg (Brown Mediterranean soils with crystalophilic rock).

CLIMATE: Ibero-Mediterranean/Sub-Mediterranean.

EXPOSURE: Predominantly South on slight slope.

GRAPE VARIETIES: Cabernet Sauvignon and Syrah.

TECHNOLOGY: Harvested in late August in 15 kg boxes, quickly transported to the winery where total destemming was carried out with slight crushing.

Vinification in small-capacity stainless steel deposits took place at a controlled temperature with the two grape varieties together and prolonged maceration (around 30 days), subject to strict organoleptic and analytical control.

After malolactic fermentation all the wine was placed in new 225 litre Allier oak barrels where it was matured for around 12 months. Bottle maturing for 12 months.

ALCOHOLIC DEGREE: 14.0 %Vol.

TOTAL ACIDITY: 5.6 g/l

PH: 3.49

ORGANOLEPTIC APPRECIATION: Wine of great complexity resulting from the specific characteristics of the grape varieties, green peppers and slight flowery scent and the combination of slightly smoked maturing woods and spices as well as an unusual structure deriving from the combination between a perceptible acidity and firm, evident clear tannins without proving aggressive.

At the end of tasting it shows its full potential, maintaining its aromatic sensation in a prolonged after-taste.

The name shows a very specific character recognising a profile sui generis as is desired of a wine with great "personality".

OENOLOGISTS: Professor Francisco Colaço do Rosário and Francisco Pimenta, engineer.

VITICULTURE TECHNICIAN: João Torres, engineer.

PRODUCER: Maria de Lourdes S.A. de Noronha Lopes.

AWARDS:

