



COMENDA
GRANDE
RESERVA

ALENTEJO REGIONAL WINE . RESERVE . 2004

SOIL: Mediterranean prairie soils.

CLIMATE: Iberian Mediterranean.

EXPOSURE: Predominantly Southern facing in slight slope.

GRAPE VARIETIES: Alicante Bouschet (60%) and Trincadeira (40%).

TECHNOLOGY: The vinification process was conducted under a controlled temperature environment (25-28 °C), followed by enduring maceration (+/- 30 days). Stored and aged for 18 months in new oaken tuns of 1.000 Lt from the Allier region of France. Stored and aged for 8 months in bottle.

ALCOHOLIC DEGREE: 15,0 % Vol.

TOTAL ACIDITY: 5,5 g/l

PH: 3,44

ORGANOLEPTIC APPRECIATION: This wine produced at the winery of Monte da Comenda Grande - which earned the designation "Reserve" - is made up of the grape varieties Alicante Bouschet (60%) and Trincadeira (40%). It was obtained by vinification at a controlled temperature with prolonged maturing, having been kept in new French Allier oak tuns with 1,000-litre capacity. An intense, garnet colour with a fine, complex aroma where mature fruit stands out with a hint of jam combined with vanilla and the light spices of the wooden surroundings. It has a full-bodied taste, denoting a solid structure, slightly acidic with "soft" tannins, with a prolonged, persistent after-taste, revealing all its complexity and balance.

To preserve all its characteristics, this wine was not subject to tartaric stabilisation meaning that over time it may leave a slight deposit.

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:

