



COMENDA
GRANDE

VINHO REGIONAL ALENTEJANO

ALENTEJO REGIONAL WINE . ROSE WINE . 2007

SOIL: Mediterranean prairie soils.

CLIMATE: Iberian Mediterranean.

EXPOSURE: Predominantly Southern facing in a (slightly steep terrain).

GRAPE VARIETIES: Alfrocheiro and Aragonez.

TECHNOLOGY: The vinification process was conducted under a controlled temperature environment (15-17 °C), remaining some time "sur lie".

ALCOHOLIC DEGREE: 13,5 % Vol.

TOTAL ACIDITY: 5,4 g/l

PH: 3,58

ORGANOLEPTIC APPRECIATION: Wine tasting evaluation - This selection produced in the cellars of Comenda Grande was essentially made up of the Alfrocheiro grape variety with a small proportion of Aragonez. This wine is of an accentuated pink colour, with an intense aroma of red fruits of the raspberry type. A dry, balanced wine with a smooth slightly acidulous taste and a prolonged after taste reprising the red fruit sensation.
Best served at 10 ° C.

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:

