



COMENDA
GRANDE
VINHO REGIONAL ALENTEJANO

ALENTEJO REGIONAL WINE . RED WINE . 2006

SOIL: Mediterranean prairie soils.

CLIMATE: Iberian Mediterranean.

EXPOSURE: Predominantly Southern facing in slight slope.
Southern facing, sun soaked knoll of 30 hectares vineyard, in the Portuguese Region of Alentejo.

GRAPE VARIETIES: Trincadeira, Aragonês and Alicante Bouschet.

TECHNOLOGY: The vinification process was conducted under a controlled temperature environment (25-28 °C), followed by enduring maceration (+/- 20 days).
Stored and aged for 12 months in oaken barrels from the Allier region of France.
Stored and aged for 6 months in bottle.

ALCOHOLIC DEGREE: 14,5 %Vol.

TOTAL ACIDITY: 5,20 g/l

PH: 3,56

ORGANOLEPTIC APPRECIATION: This wine was the second produced by the vineyards of Comenda Grande with a combination of three complimentary grape varieties: Trincadeira, Aragonês and Alicante Bouschet. Intense garnet colour wine with a delicate aroma of blackberries and plums accented by notes of vanilla, (without effect of the oaken barrels) In order to preserve its natural qualities, this wine has not been stabilized.
Best served at 18 degrees Celsius (64 degrees Fahrenheit) and served on appropriate glass to enhance its characteristics.

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:

