



Désignation: DOC Alentejo

Origyn: Borba, Alentejo

Year: 2013

Grape Variety: Aragonês(40%), Trincadeira(30%), Alicante Bouschet (20%), Touriga Nacional(10%)

Alcohol Content (%vol): 14

Residual Sugar (g/dm<sup>3</sup>): 2,1

Total Acidity (g/l): 5,7

Winemakers: Fernando Machado and Henrique Lopes

Machine harvested grapes during the night to avoid high temperatures. Immediately destemmed grapes when inside the winery. Tanning fermentation in stainless steel open vats. Aged for 4 months in Portuguese and French oak.

Visual: Concentrated dark ruby color.

Aroma: Aromatic intensity of spices and fruits good harmony. Red prunes.

Flavour: Nice complexity and fully blended and soft tannins. Elegant and long finish.

Bottle: Dark Prestige Bordeaux 750ml

CB 5603238473834

Case: 6 bottles CB 15603238473831

Mesures: 228mmX150mmX303mm

Pallet: Europalette 100 caixas

Mesures: 120mmX80cmX175cm

Weight 1,21 kg

Weight: 7,37 kg

Weight: 737 kg

Perfect to pair with food dishes based on meat, sausages and cheese. It is also very nice to taste it with small dishes of "Tapas" or just by it self.

Produced by:  
Herdade Penedo Gordo  
7150-308 Orada - Borba