



TECHNICAL FEATURES

UNOAKED - 2012

Category – Red Wine from the Portuguese Region of Alentejo

Soil - Mediterranean prairie soils

Climate – Iberian Mediterranean

Facing – Predominantly Southern facing in slight slope

Southern facing, sun soaked knoll of 30 hectares vineyard, in the Portuguese Region of Alentejo

Grape Varietals – Trincadeira, Aragonez 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 6 months in bottle.

Wine tasting evaluation - This wine is made without any oaken barrels aging.

Intense garnet colour wine with a delicate aroma red fruits.

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.

Oenologist – Francisco Pimenta | **Producer** – Monte da Comenda Agroturismo, Lda.



Alcoholic level - 14,5 %

Total Acidity - 4,70 g/l

Ph - 3,82