



TECNICAL DATA SHEET

MONTE DAS TALHAS RED 2015

MONTE DAS TALHAS

VINHO REGIONAL ALENTEJANO

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| Wine Type | Red |
| Origin | Portugal |
| Producer | António Manuel Baião Lança |
| Vintage | 2015 |
| Grapes | 40% Aragonez, 30% Trincadeira, 30% Tinta Grossa, Tinta Caiada e Alfrocheiro |



Winemaking

The grapes were hand-picked during September. Crushed and transferred to 10 ton stainless steel tanks with temperature control, between 25°C-28°C during the fermentation period (7 days), pump over's were performed to obtain delicate fruit tannins and to maximise color extractions.

Tasting Notes

Dark purple color with ruby red tones. The nose is young with ripe red fruits, sweet spice and a touch of tobacco. The palate shows soft tannins well balance with the fruit very elegant. The finish is long and soft.

Serving suggestion

Enjoy with pasta dishes, white meat barbecue or with a grill salmon.
Recommended drinking temperature 16°C 18°C.

Chemistry

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|------------------------|---------------------------------------|
| Alcohol Vol: 14% (v/v) | Total Acidity: 5,50 g/L tartaric acid |
| | pH: 3,61 Total Sugar: 2,6 g/L |