



FORTE DA SERRANA

RED



CLASSIFICATION

Vinho Regional Alentejano

VINTAGE

2021

GRAPE VARIETIES

Aragonez, Syrah & Trincadeira

SOIL TYPE

Clay-limestone

VITICULTURE

Grapes manually and mechanically harvested.

VINIFICATION

- Partial crushing and total destemming.
- Fermentation at 26°C.

TASTING NOTE

A blend of grape varieties typically planted in the Alentejo region. This wine presents great aromatic intensity with fresh fruit like plums and blackberries. Marked by elegance and freshness, it has a harmonious and gastronomic profile making it a perfect everyday table wine.

ANALYSIS

Alcohol content: 13,5%

Total acidity: 5,5g/L; pH:3,64

Reduction sugar: 0,3 g/L

WINEMAKER

Pedro Pereira Gonçalves

ASSISTANT WINEMAKER

Vasco Rosa Santos

BOTTLE 0.75L	33 x 7 x 7cm / 1.2kg
CASE 6 BOTTLES	33 x 23 x 15cm / 7.2kg
PALLET	100 cases / 4 levels / 120 x 80 x 132cm / 720kg
BOTTLE EAN	5602182040130
CASE EAN	5602182040137
TARIFF CODE	2204218090