

QUINTA DA TERRUGEM

RED 2017



ALENTEJO REGIONAL WINE



Aragonez (40%)
Trincadeira (35%)
Alicante Bouschet (25%)



Red clay over shale



12 months in French oak barrels



75cl | 150cl



6x Case
Case Weight: 8,14 kg
Case (L/W/H): 0.242 x 0.164 x 0.324 m
Case Volume: 0,013 m3



Rui Vieira

PROFILE

Vineyard planted at almost 400 meters of altitude with northeast southwest orientation on a gentle slope, on red clay soil over schist, it benefits from the Mediterranean climate to produce grapes of exceptional quality that originate structured wines with great potential. The varieties are harvested separately, first Aragonez at the beginning of September, then Trincadeira and at the end of September Alicante Bouschet. Alcoholic fermentation took place in stainless steel vats with temperature control for a week, followed by a period of post-fermentative maceration that lasted for another 15 days. After this period the wine aged for twelve months in used French oak barrels. At the end of the aging period, the final blend of the wine was made, followed by bottling and aging in the bottle, which lasted for more than 6 months.

TASTING NOTES

Dark garnet colour, aromas and flavors of candied wild berries, hints of menthol spices, coffee and chocolate. In the mouth, full, velvety, rich and complex in flavor, in a very harmonious and elegant combination.

ANALYSIS

ALCOHOL (%VOL.): 14,5

TOTAL ACIDITY (g/l AT): 5,7

PH: 3,64

SO₂: 123

RESIDUAL SUGAR: 1,41

FOOD ALLERGENS: CONTAINS SULPHITES

FOOD PAIRING

Perfectly accompanies pork and lamb, in a pot or in the oven, and buttery Alentejo cheeses.

HISTORY

Quinta da Terrugem is located in the municipality of Elvas, in the village of Terrugem, in the heart of the Borba sub-region. Famous for the wines produced here, it was acquired in 1991. Since then, the vineyard area has been expanded with the Alicante Bouschet, Aragonez, Trincadeira, Cabernet Sauvignon and Syrah varieties.

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BACALHÓA

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