

# ALABASTRO

## RED 2021



ALENTEJO REGIONAL WINE



14,0  
%vol



16°C - 18°C



Aragonez (60%),  
Alicante Bouschet (30%),  
Trincadeira (10%)



Clay Schistous



Stainless steel



37,5cl / 75cl



6x Case  
Case Weight: 7,10 kg  
Case (L/W/H): 0,225 x 0,153 x 0,324 m  
Case Volume: 0,011 m3



Rui Vieira

### PROFILE

The 2021 harvest of Alabastro was produced from a selection of Aragonez and Trincadeira grapes grown in different vineyards of Alentejo. The Aragonez and Trincadeira grapes are produced in Arronches (Portalegre), Orada (Borba), Redondo and Arraiolos where clay and schist soils are predominant. Alabastro is produced in the new and modern winery of Quinta do Carmo at Estremoz. A traditional vinification with short maceration where the grapes are separately vinified in stainless steel tanks with controlled temperature, to preserve the fruity aromas. In February the wines are blended, to create a modern, young and fresh wine.

### TASTING NOTES

Alabastro Red has a ruby colour. It is a wine with intense fruit aromas. you can taste the red fruit flavors combined with notes of spices.

### ANALYSIS

ALCOHOL (%VOL.): 14,0

TOTAL ACIDITY (g/l AT): 4,9

PH: 3,80

SO<sub>2</sub>: 90

RESIDUAL SUGAR: 1,1

FOOD ALLERGENS: Contains Sulphites

### FOOD PAIRING

Alabastro 2020, with its aromatic richness, accompanies grilled meat or fish dishes, salads and cottage cheese.

### HISTORY

Alabastro is a wine who's name is inspired by a semi-precious marble found in the Alentejo region. Like this stone, we wanted to produce a wine that presented itself with strong and persistent flavours.

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BACALHÔA

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