

ALIANÇA  
WINES OF PORTUGAL

# T Quinta da Terrugem

## Red 2011



14,5  
%vol

16 -18 °C



Concentrated deep purple color. Attractive aroma, where the deep notes of ripe fruit, chocolate and some smokiness come together in perfect complexity.



In the mouth, strong body where elegant tannins and well framed acidity make this wine full of fruit, powerful, with a persistent finish.



18 months in French oak barrels.



REVISTA DE  
VINHOS



# T QUINTA DA TERRUGEM RED 2011

DENOMINATION: DOC Alentejo

GRAPE VARIETIES: Aragonez (40%), Trincadeira (30%) and Cabernet Sauvignon (30%)

AGEING: 18 months in French oak barrels

WINEMAKER: Hugo Carvalho

SOIL TYPE: Clay Calcareous

FIRST HARVEST: 1999



## HISTORY:

The first vintage took place in 1999 and was produced again in 2001, 2002, 2008 and 2011. The intention was to produce a superior wine with grapes from Quinta da Terrugem, in the Alentejo region. The letter T is an iconic representation for Quinta da Terrugem. The wine shows off the characteristics of the terroir. With 50 hectares of vines planted in 1922, the grape varieties include Aragonez, Trincadeira, Cabernet Sauvignon.

## PROFILE:

In 2011, a year of drought, Aliança decided to make another vintage of T Quinta da Terrugem due to the excellent condition of the grapes. Trincadeira and Aragonez were harvested in the second week of September, the Cabernet Sauvignon was harvested in the last week of September. The Aragonez and Trincadeira developed nicely as these are two varieties that thrive in periods of drought. All grapes varieties were fermented separately in stainless steel temperature controlled tanks. After fermentation, the wine spent 18 months in new French oak (225 liter) barrels. After a careful selection of the very best vats, the final blend is made.

## ANALYSES:

Alcohol (%vol.): 14,5

PH: 3,35

Residual Sugar (g/l): 1,8

Total Acidity (g/l AT): 6,07

Total SO2 (mg/l): 130

Serving temperature: 16-18 °C

## TASTING NOTES:

Concentrated deep purple color. Attractive aroma, where the deep notes of ripe fruit, chocolate and some smokiness come together in perfect complexity. In the mouth, strong body where elegant tannins and well framed acidity make this wine full of fruit, powerful, with a persistent finish.

## GASTRONOMY:

Ideal accompanied with hunting game, grilled meat, and cheese.

## PRIZES:

Revista de Vinhos: Escolha de Imprensa (2014)

Revista de Vinhos: Prémio Excelência (2014)

International Wine Challenge: Commended Medal (2015)

International Wine & Spirits Competition: Bronze Medal (2015)

Concurso Vinhos de Portugal: Silver Medal (2015)