

Quinta da Terrugem

Red 2014



14,5
%vol

16-18°C



Strong concentration of purple. Attractive fragrance and complexity, with profound notes of ripe fruits, chocolate and smoked nuances.



It presents accuracy in the mouth; the elegant and well framed tannins give this wine a powerful, long and persistent character.



12 months in French oak barrels.



QUINTA DA TERRUGEM RED 2014

DENOMINATION: Alentejo Regional Wine

GRAPE VARIETIES: Aragonez (40%) e Trincadeira (40%) and Cabernet Sauvignon (20%)

AGEING: 12 months in French oak barrels

WINEMAKER: Hugo Carvalho

SOIL TYPE: Clay-limestone

FIRST HARVEST: N/A



HISTORY:

Located in Alentejo, in the village of Terrugem, in the Elvas municipality, fully demarcated region of Borba, is now an ex-libris of Alentejo wines.

Acquired in 1991, initially had 14 hectares of vineyards and today has about 60ha planted with Aragonez, Tinta Roriz, Trincadeira, Castelão, Syrah, Cabernet Sauvignon and Alicante Bouschet.

PROFILE:

At Quinta da Terrugem vineyards are planted in clay and limestone soils with low productive, providing the ideal conditions to produce grapes of exceptional quality. The grapes are harvested manually and in small boxes of 20 kg. Trincadeira and Aragonez were harvested in the second week of September, the Alicante Bouschet was vindimado in the last week of September.

Fermentation was done in stainless steel deposits with controlled temperature and took approximately a week of skin maceration. After this period the wine was matured in French oak barrels for 12 months. At the end of the ageing the final batch of wine was blended.

ANALYSES:

Alcohol (%vol.): 14,5

PH: 3,56

Residual Sugar (g/l): 0,6

Total Acidity (g/l AT): 6,0

Total SO₂ (mg/l): 115

Serving temperature: 16-18°C

TASTING NOTES:

Strong concentration of purple. Attractive fragrance and complexity, with profound notes of ripe fruits, chocolate and smoked nuances. It presents accuracy in the mouth; the elegant and well framed tannins give this wine a powerful, long and persistent character.

GASTRONOMY:

Ideal to go along with game meat, grilled dishes and cheese.

PRIZES: