



Alente RESERVA

CONTROLLED ORIGIN DENOMINATION | DOC ALENTEJO

type: Red

grapes: Alicante Bouschet, Aragonez and Trincadeira

country of origin: Portugal

region: Alentejo

oenology:

The grapes were destemmed and fermented in small vats at a controlled temperature of 25° to 27°C. Maceration was intense and prolonged. The wine was aged in American and French oak barrels for 12 months. The best were then chosen to create the blend that yielded this reserve wine. It aged a further 9 months in the bottle before being released in the market.

tasting notes:

ALENTE Reserva has a complex aroma of ripe dark fruits with hints of balsamic and toast from the ageing in barrel. The flavour is rich and fruity, full-bodied, velvety and with a long, persistent finish.

serving suggestion:

This wine goes very well with roasts, game and other well-seasoned dishes, any kind of dried salt codfish dishes, and strong cheeses. RECOMMENDED SERVING TEMPERATURE: 18° to 20°C (64° to 68°F).

drinking suggestion:

It can be drunk now or stored for 5 to 8 years after bottling, as long as the storage conditions are suitable.



Alente PREMIUM

CONTROLLED ORIGIN DENOMINATION | DOC ALENTEJO

type: Red

grapes: Trincadeira and Aragonez

country of origin: Portugal

region: Alentejo

oenology:

The grapes were destemmed and fermentation took place in small vats at a controlled temperature of 25° to 27°C. Maceration was intense and prolonged. After fermentation the wine underwent cuvaison for about a month during which period malolactic fermentation took place. It was aged in new American oak barrels for 10 months after which time the blend was created and the wine stabilised and filtered prior to bottling. It spent six months in the bottle before being released in the market.

tasting notes:

ALENTE PREMIUM has a deep garnet colour with chestnut nuances. Its aromas are of red fruits, toast and vanilla. Rich in fruit, full-bodied its tannic structure ensures longevity.

serving suggestion:

This wine goes perfectly with all red meat and game dishes. It can also be paired with well-seasoned dishes and strong cheeses. RECOMMENDED SERVING TEMPERATURE: 18° to 20°C (64° to 68°F).

drinking suggestion:

It can be drunk now or stored for 5 to 7 years after bottling, as long as the storage conditions are suitable.