



CONTROLLED ORIGIN DENOMINATION | DOC ALENTEJO

type: Red
grapes: Trincadeira and Aragonez
country of origin: Portugal
region: Alentejo

oenology:

The wine was made from selected grapes of the two varieties. The grapes were destemmed and fermented in small vats at a controlled temperature (25° to 27°C). Maceration was intense and lengthy. After fermentation the pulp was pressed and malolactic fermentation took place. The wine had aged in French and American oak barrels. After ageing the blend was prepared and the wine was stabilised and filtered prior to bottling. It ages in the bottle before being released to the market.

tasting notes:

ALENTE Red is garnet coloured with hints of violet. Its aroma is intense of black fruits and wild berries. It is well balanced, rich and full-bodied with the wood thoroughly integrated, to give the wine complexity and persistence. The finish is vivid but smooth and velvety.

serving suggestion:

This wine is good for pairing with baked fatty fish, all kind of barbecue meats. It is also excellent with strong cheeses and highly seasoned dishes (Mexican and Asian gastronomies).

RECOMMENDED SERVING TEMPERATURE: 16° to 18°C (61° to 64°F).

drinking suggestion:

It can be drunk now or stored for 4 to 5 years after bottling, as long as the storage conditions are suitable.



CONTROLLED ORIGIN DENOMINATION | DOC ALENTEJO

type: White
grapes: Antão Vaz and Arinto
country of origin: Portugal
region: Alentejo

oenology:

This wine was made from selected grapes of the two varieties. It were destemmed and subjected to thermal shock before being pressed. The must was cold racked (10° to 12°C) for 48 hours. Fermentation was made in vats and new American oak barrels and lasted 15 days, with temperature control (14° to 15°C). The wine remains "sur lie" in the vats and the barrels for 3 to 4 months. After being prepared the blend the wine was stabilised and filtered.

tasting notes:

ALENTE White has a golden citrine colour with an aroma of tropical fruits and hints of peach and melon. It is rich in fruit, complex and exhibiting volume, it is well balanced, fresh and exciting.

serving suggestion:

It is an ideal aperitif, it also pairs perfectly with grilled or baked fish, sushi, shellfish, salads and white meats. RECOMMENDED SERVING TEMPERATURE: 10° to 12° C (50° to 54°F).

drinking suggestion:

It can be drunk now or stored for 2 to 3 years after bottling, as long as the storage conditions are suitable.