



FINIS TERRA

REGIONAL WINE FROM ALENTEJO

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

oenology:

Traditional winemaking process with fermentation in stainless steel vats with a controlled temperature of 27°C (80.6°F).

tasting notes:

APPEARANCE: Crystalline, garnet colour.

AROMA: Ripe Fruits.

TASTE: Rich in fruit, balanced with good acidity and light gentle tannins.

serving suggestion:

This wine goes well paired with all kind of meat dishes and cheeses.

RECOMMENDED SERVING TEMPERATURE: 14° to 16°C (57.2° to 60.8°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.

REGIONAL WINE FROM ALENTEJO

type: White
grapes: Antão Vaz, Síria, Rabo de Ovelha and Perrum
country of origin: Portugal
region: Alentejo

oenology:

Traditional winemaking process with fermentation in stainless steel vats with a controlled temperature of 15°C (59°F).

tasting notes:

APPEARANCE: Crystalline, with faint straw colour.

AROMA: Fresh and fruity.

TASTE: Rich in fruit, balanced with good acidity and a fine, persistent finish.

serving suggestion:

This wine can be paired with salads, seafood and fish.

RECOMMENDED SERVING TEMPERATURE: 10° to 12°C (50° to 53.6°F).

drinking suggestion:

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

