



JORNAS



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ALENTEJO RED WINE

Production/Bottled: João Gomes

Vinification: The harvest is totally handmade into boxes of 15kg. After a careful selection the grapes are stripped from the stalks and crushed. The fermentation takes place in small stainless steel vats at 24°C for 6 days, followed of an ageing period of 3 months in the bottle.

Tasting Notes: Intense ruby color, elegant aroma with red fruit notes. Soft and balanced with silky and persistent finish.

Gastronomy: Excellent with white and red meat and cheese board.

Grapes: Aragonez, Trincadeira, Alicante Bouschet, Moreto.

Alcohol: 13,8%

pH: 3,68

Total Acidity: 5,0 g/L.

Reducing Sugars: 0,7 g/L

Temperature: 14°C - 16°C

Enologist: Winelords

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