



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. Partial maturation of the wine for 12 months in used French oak barrels, followed by a compact aging period of 6 months after bottling.

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: 14,5%

pH: 3,52

Total Acidity: 5,5 g/L.

Reducing Sugars: 0,9 g/L

Temperature: 14°C - 16°C

Enologist: Winelords

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