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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 silk and a persistent board.

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

Grapes: Aragonez, Trincadeira, Alicante Bouschet, Moreto.

Alcohol: 14%

pH: 3.48

Total Acidity: 5.3 g/L

Reducing Sugars: 0.9 g/L

Temperature: 14°C – 16 °C

Enologist: Navarros Winemakers

Monte das Serras, Ap. 62

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