



# MONTE DO DESESPERO



## **MONTE DO DESEPERO**

### **RED DOC RESERVE ALENTEJO WINE**

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*Production/Bottled: João Gomes*

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*Vinification: From the best grapes of Monte das Serras, the harvests done by hand into boxes of 15 kg, which after sorting, are subjected to total bunch sorting, followed by rushing/pressing; maceration by cold process for 36 hours; fermentation for 8 days in small stainless tanks at 26°C; followed by malolactic fermentation. cellaring/storing for 16 months in wood. After bottling it goes for compact cellaring for 6 months.*

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*Tasting Notes: Garnet/reddish purple colour, complex and subtle aroma with sylvester, cocoa and light toast notes, elegant mouth-filling taste, with delicate tannins and full-bodied.*

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*Gastronomy: It goes well with poultry, red meat and soft cheeses.*

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*Grapes: Aragonês, Trincadeira, Alicante Bouschet.*

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*Alcohol: 15,5%*

*pH: 3,60*

*Total Acidity: 5,0 g/L*

*Reducing Sugars: 0,9 g/L*

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*Temperature: 16°C - 18°C*

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*Enologist: Winelords*

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