



MONTE DO
DESESPERO



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RED DOC RESERVE ALENTEJO WINE

Production/Bottled: João Gomes

Vinification: From the best grapes of Monte das Serras, the harvest 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, 24 months of aging in French oak barrels, and after bottling, a compact aging period of 6 months.

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.

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

Grapes: Aragonês, Trincadeira, Alicante Bouschet.

Alcohol: 15,5%

pH: 3,60

Total Acidity: 5,0 g/L

Reducing Sugars: 0,9 g/L

Temperature: 16°C – 18°C

Enologist: Winelords

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