



## ALANDRA

RED 2013

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**Philosophy:** Entry point wine with a fresh and fruity profile, obtained from blending a wide range of wines to guarantee a consistent quality.

**Harvest Year:** The 2013 viticultural year was characterized by a cool and wet spring followed by a dry summer with large diurnal temperatures, making for good maturation conditions and sound healthy grapes.

**Viticulture:**

**Soil Type:** Granite/schist rock with clay/loam soil.

**Average age of vines:** 10 years.

**Grapes Varieties:** Moreto, Castelão, Trincadeira.

**Vinification:** Destemming, crushing, fermentation temperature control in stainless steel tanks, pneumatic pressing, malolactic fermentation, four months in stainless steel tanks.

**Bottling:** February 2014.

**Chemical Analyses**

**Alcohol:** 13%

**Total Acidity:** 6,20 g/l

**pH:** 3,65

**Reducing Sugar:** 2,0 g/l

**Wine makers:** David Baverstock and Luís Patrão.

**Colour:** Bright condition, ruby colour.

**Aroma:** Youthfull fruit aromatics with light floral notes.

**Palate:** Youthfull palate, well balanced.

**Ideal Consumption Date:** 2014-2016

**Formats Available:** 375 ml, 750 ml, 3 L e 5 L.