

ALABASTRO RESERVA RED 2022



ALENTEJO REGIONAL WINE



13,5
%vol



16°C - 18°C



Alicante Bouschet (60%)
Aragonez (35%),
Trincadeira (5%),



Clay-Limestone and Schistous



Aged 9 months in French and American
oak barrels.



75cl



Caixa 6uni.
Peso da Caixa: 7,13 kg
Dimensões 0,225 x 0,153 x 0,324 m
Volume: 0,011 m3



Rui Vieira

PROFILE

Produced from the most emblematic red grape varieties of the region ,
Aragonez, Alicante Bouschet, and Trincadeira, harvested during the month
of September. Each variety is vinified separately at the modern winery of
Quinta do Carmo in Estremoz, undergoing fermentation in stainless steel
tanks with temperature control. After a brief post-fermentation maceration
to preserve the fruity aromas, the wine is aged mainly in stainless steel
tanks, with a small portion matured in used French oak barrels for 12
months. The final blend results in a wine that reflects a strong Alentejo
character while displaying a Reserve-style profile.

TASTING NOTES

Beautiful garnet color, with an intense aroma of red fruits reminiscent
of ripe blackberries and cherries. The partial aging in used French oak
barrels gives this medium-bodied wine complexity and balance, with
subtle spicy notes. Very pleasant and easy to drink, smooth on the
palate with a long, very fruity finish.

ANALYSIS

ALCOHOL (%VOL.): 13,5
TOTAL ACIDITY (g/l AT): 5,4
PH: 3,58
SO₂: 118
TOTAL SUGARS (G/L): 1,9
FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

Versatile at the table, it perfectly accompanies stewed meat dishes or
oven-baked poultry. Pairs well with lightly seasoned charcuterie board
and buttery cheeses.

PRIZES AND DISTINCTIONS

VINTAGE 2014: WINE ENTHUSIAST MAGAZINE 90 PTS
Vintage 2019: Mundus Vini Spring Tasting 2024 - Gold

HISTORY

Alabastro is a wine which name is inspired by a semi-precious marble found
in the Alentejo region. We therefore intend to pay homage to this rock and its
connection to the soils of many of our vineyards in this region. This wine is the
result of a selection of the best wines produced with Reserve potential.

Revised in 28/10/2025



BACALHÔA

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