

QUINTA DA TERRUGEM

RED 2015



ALENTEJO REGIONAL WINE



16°C - 18°C



Aragonez (40%);
Trincadeira (40%);
Cabernet Sauvignon (20%).



12 months in French oak barrels



75cl



6x Case
Case Weight: 8,14 kg
Case (L/W/H): 0.242 x 0.164 x 0.324 m
Case Volume: 0,013 m3



Hugo Carvalho

PROFILE

At Quinta da Terrugem vineyards are planted in clay and limestone soils with low productive, providing the ideal conditions to produce grapes of exceptional quality. The grapes are harvested manually and separately in small boxes of 20 kg.

Trincadeira and Aragonês were harvested in the second week of September, the Alicante Bouschet was vindimado in the last week of September.

Fermentation was done in stainless steel deposits with controlled temperature and took approximately a week of skin maceration. After this period the wine was matured in French oak barrels for 12 months. At the end of the ageing the final batch of wine was blended and bottled, followed by a ageing in bottle that goes from 6 to 12 months.

TASTING NOTES

Strong concentration of purple color. Attractive fragrance and complexity, with profound notes of ripe fruits, chocolate and smoked nuances. It presents accuracy in the mouth; the elegant and well framed tannins give this wine a powerful, long and persistent character.

ANALYSIS | SOIL

ALCOHOL (%VOL.): 14,5

TOTAL ACIDITY (g/l AT): 5,3

PH: 3,69

SO₂: 119

RESIDUAL SUGAR: 1,2

SOIL TYPE: Clay Limestone

FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

Ideal to go along with game meat, grilled dishes and cheese.

HISTORY

Located in Alentejo, in the village of Terrugem, in the Elvas municipality, fully demarcated region of Borba, is now an ex-libris of Alentejo wines.

Acquired in 1991, initially had 14 hectares of vineyards and today has about 60ha planted with Aragonez, Tinta Roriz, Trincadeira, Castelão, Syrah, Cabernet Sauvignon and Alicante Bouschet.



BACALHÔA

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