

QUINTA DA TERRUGEM

RED 2016



ALENTEJO REGIONAL WINE



16°C - 18°C



Aragonez (45%);
Trincadeira (35%);
Cabernet Sauvignon (20%).



Clay Limestone



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



Rui Vieira

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 grape varieties are harvested separately, first Aragonez at the beginning of September, then Trincadeira and at the end of September the Cabernet Sauvignon is harvested. Fermentation took place in stainless steel vats with temperature control for a week, followed by a period of post-fermentative maceration that lasted for another 15 days. 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 months.

TASTING NOTES

Dark garnet color, aroma of candied wild berries with hints of spices and mint, fruit of aging in used French oak barrels. In the mouth it is very fruity with a flavor of berries and cream, in a very harmonious and elegant combination.

ANALYSIS

ALCOHOL (%VOL.): 14,5

TOTAL ACIDITY (g/l AT): 5,7

PH: 3,61

SO₂: 112

RESIDUAL SUGAR: 1,1

FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

Perfectly accompanies pork and lamb, in a pot or in the oven, and buttery Alentejo cheeses.

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, the vineyard implantation area was increased with the Alicante Bouschet, Aragonez, Trincadeira and Cabernet Sauvignon varieties.

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BACALHÔA

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