



ELITE VINHOS

BRAND

Herdade de Ceuta Red

VINTAGE

2017

ORIGIN

VINHO REGIONAL ALENTEJANO

GRAPE VARIETIES

Moreto Preto, Alicante Bouschet, Touriga Nacional

VITICULTURE

Climate: A warm and temperate climate with a lot more rainfall in winter than in summer. Average temperature is 16.5°C with 569mm of annual rainfall.

Soil: Limestone-clay

Pruning: Goblet (Moreto), Double Royat (Touriga Nacional) and Double Guyot (Alicante Bouschet)

Age of vines: 80 years (Moreto Preto), 10 years (alicante Bouschet and Touriga Nacional)

VINIFICATION

Manual harvesting into XXX kg boxes during the coolest early morning hours. After destemming the grapes are crushed and fermented in stainless steel tanks, under controlled temperatures of 21-24°C

AGEING

A part of the batch is aged in stainless steel tanks, and the other part in French and American oak casks during six months. The wine is aged in the bottle for a further three months.

SERVING SUGGESTION

Should be consumed at a temperature of 16°C.

GASTRONOMY

To accompany grilled or roast meats, game, patê and cured cheese.

ANALYSIS FQ

Degree of Alcohol: 13,5% vol.

Total Acid: 5,0 g/l

pH: 3,75

Total sugar: 0,3 g/l

TASTING NOTES

Colour: Clean aspect. Intense ruby colour

Aroma: Complex, ripe fruit (raspberry, prune), coffee, chocolate and spices.

Palate: Consistent tannins, complex and elegant flavour with a long and harmonious finish.

WINEMAKER

Filipe Perdiz

