

# CARLOS REYNOLDS 2011

**Producer:** Julian Cuellar Reynolds

**Enology:** Nelson Martins

**Country | Region:** Portugal | Alentejo

**Terroir:** Stony and undulated ground, medium altitude, natural drainage, humidity control, Atlantic/Mediterranean climate (Figueira de Cima).

**Grapevariety:** Alicante Bouschet; Aragonez and Trincadeira

## Viticulture and Enology

The grapes were collected from the own vineyard, close to the winery, after a strict selection to reduced production. The harvest was carried out at night. The different varieties fermented separate in Seguin Moreau French oak vats at controlled temperature enlarging the process as much as possible. 50% of the grapes are aged for a period of 8 months in Seguin Moreau French oak vats with 225 liters of capacity. The others 50% were aged into 10.000 liters French coopers from Seguin Moreau. The bottles rest in the cellar for at least 3 months before they leave the winery.

## Tasting notes

A full body wine with a deep pomegranate color and an outstanding bouquet combining aromas of berry fruits with delicate floral scents.

It is an elegant and easy to drink wine.

## Suggestions

It should be served at a temperature of 16 °C to 18 °C. (60.5 °F to 64.5 °F). We recommend this wine to be consumed with everyday meal at home.

