

# GLORIA REYNOLDS 2005

**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 and Trincadeira

## Viticulture and Enology

The grapes were harvested manually with small boxes in the vineyards of Herdade da Figueira de Cima, which surround the winery. After which they are cleaned. The grapes will ferment in great barrels of French oak of Seguin Moreau with controlled temperature, and a part of the aged later in barrels of French oak of the same cooperage during 24 months.

The bottling has been preceded by an infiltration by territories of middle porosity and the bottles have aged at least one year before being commercialized.

## Tasting notes

Color grenade struck by the elegance and depth of its features. Aromas of dark rich berry fruits, bitter chocolate and exotic spices define the complexity that accompanies the powerful structure, fresh and long persistence, resulting in a very personal and distinct wine, a source of pleasure for discerning consumers. Structure that allows a good evolution in bottle.

## Suggestions

A special wine for great's events and high quality cuisine like venison and beef meat. Improvement opened and decanted 15 minutes before serving. It should be served at a temperature of 16 °C to 18 °C (60.5 °F to 64.5°F).

