



ESTREMUS 2012

Denomination	Regional Alentejano
Type	Red
Grape Varieties	Trincadeira, Alicante Bouschet
Region	Alentejo
Soil	Marble
Harvesting	By hand to small cases of 15 kg
Vinification	Fermentation of the two grape varieties takes place in traditional shallow, open marble troughs known as lagares for three days, where the grapes are foot trodden. Fermentation is finished in stainless steel tanks, followed by 12 days post-fermentation maceration.
Ageing	In small French oak barrels
Alcohol	14.% vol.
Total acidity	5,1 g/l
Residual Sugars	< 4 g/l
Tasting notes	Deep and intense aroma, dominated by ripe black fruits like cassis and blackberries, notes of tertiary aromas resulting from ageing in the barrels contribute for its complexity. Soft in the mouth, showing well integrated acidity, volume and structure. Long and persistent finish of great elegance..