

# Alabastro

Red 2011



## ALABASTRO RED 2011

**ORIGIN:** Alentejo Regional Wine

**GRAPE VARIETIES:** Aragonês 60%; Trincadeira 30%; Alicante Bouschet 10%

**AGEING:** Stainless Steel Vats

**WINEMAKER:** Hugo Carvalho

**SOIL TYPE:** Schist and Clay

**FIRST HARVEST:** 1991



### HISTORY:

Alabastro is a wine which name is inspired by a semi-precious marble found in the Alentejo region. Like this stone, we wanted to produce a wine that presented itself with strong and persistent flavours.

### PROFILE:

The 2011 Alabastro was produced from a selection of *Aragonez* and *Trincadeira* grapes grown in different vineyards of Alentejo. The *Aragonez* and *Trincadeira* grapes are produced in: *Arronches (Portalegre)*, *Orada (Borba)*, *Redondo* and *Arraiolos* where clay-shale soils predominate. *Alabastro* is produced in the new and modern winery of *Quinta do Carmo* at *Estremoz*. A traditional vinification with short maceration where the grapes are separately vinified in stainless steel tanks with controlled temperature, to preserve the fruity aromas. After the fermentation, the wines are blended, to create a modern, young and fresh wine.

### ANALISYS:

**Total Acidity (g/l AT):** 4,6

**pH:** 3,80

**Residual Sugar(g/l):** 2,6

**Total SO<sub>2</sub> (mg/l):** 52

**Ideal Temperature:** 16-18°C

### TASTING NOTES:

Alabastro Red has a ruby colour. It is a wine with intense fruit aromas such as blueberry flavours and spicy notes in the nose. Alabastro Red is soft, persistent and very well balanced.

### GASTRONOMY:

Ideal with stews, lamb and grilled meats.