

# T Quinta da Terrugem

Red 2008



T QUINTA DA TERRUGEM RED 2008  
DENOMINATION: DOC Alentejo  
GRAPE VARIETIES: Aragonez  
AGEING: 18 months in new french oak  
WINEMAKER: Hugo Carvalho  
SOIL TYPE: Clay Calcareous  
FIRST HARVEST: 1999



#### HISTORY:

The first vintage took place in 1999 and was produced again in 2001, 2002, 2008 and 2011. The intention was to produce a superior wine with grapes from Quinta da Terrugem, in the Alentejo region. The letter T makes an iconic representation for Quinta da Terrugem. The wine demonstrates the characteristics of the terroir. With 50 hectares of vines planted in 1922, the grape varieties include Aragonez, Trincadeira, Cabernet Sauvignon.

#### PROFILE:

In 2011, a year of drought, Aliança decided to make another vintage of T Quinta da Terrugem due to the excellent condition of the grapes. Trincadeira and Aragonez were harvested in the second week of September, the Cabernet Sauvignon was harvested in the last week of September. The Aragone two varieties that thrive in periods of drought. All grapes varieties are fermented separately in stainless steel temperature controlled tanks. After fermentation, the wine spends 18 months in new French oak (225 liter) barrels. After a careful selection of the very best, the final blend is made.

#### ANALISYS:

**pH:** 3,35      **Residual Sugar(g/l):** 1.8      **Total acidity (g / l AT):** 6,07  
**Total SO2 (mg/l):** 130      **Serving temperature:** 16-18°C

#### TASTING NOTES:

Concentrated deep purple color. Attractive aroma, where the deep notes of ripe fruit, chocolate and some smokiness come together in perfect complexity. In the mouth, strong body where elegant tannins and well framed acidity make this wine full of fruit, powerful, with a persistent finish.

#### GASTRONOMY:

Ideal accompanied with hunting game, grilled meats, and cheeses.