



PERESCUMA COLHEITA

REGIONAL ALENTEJO

COUNTRY/REGION: Portugal / Alentejo

CERTIFICATION: Regional

GRAPE VARIETIES: 79% Syrah / 8% Alicante Bouschet / 8% Aragones / 5% Cabernet Sauvignon

WINEMAKER: Dina Luis

WINE MAKING: The grapes are from a single vineyard and undergo a very accurate quality selection before being crushed. Alcoholic fermentation is performed in thermo-regulated stainless steel vats. All after work is made manually according to the evolution of fermentation. After the fermentation, 12% of the blend is matured for 12 months in French oak barrels (60% first-use barrels, and 40% used barrels).

TASTING NOTES: Dark, deep ruby color. Intense aromas of black and ripe red fruits such as blackberries and plums. On the palate the ripe red fruits are evident and there is a pleasant balance between the soft tannins and acidity. The finish is long, intense, and very soft.

HOW TO SERVE: Ideal with meat dished, grilled cheese, or pasta.

