



**RETORTINHA**  
**Colheita Seleccionada**  
**Tinto 2023**

<b>REGION</b>	Sousel – Portalegre - Alentejo - Portugal
<b>CLASSIFICATION</b>	I.G.P. – Alentejo Regional Wine
<b>QUANTITY PRODUCED</b>	8.333 garrafas
<b>VITICULTURIST</b>	José Luís Marmelo
<b>ENOLOGIST</b>	Mário Andrade
<b>VINEYARD</b>	<p>The grapes are, exclusively, produced in our vineyard. It is located in the north of Alentejo region, in an altitude of 200 meters, in a shale soil.</p> <p>It's conducted in VSP (Vertical Sistem Pruning) with pruning in Guyot unilateral, and orientation NO/SE.</p> <p>All of the viticulture practices are managed by the system of "Integrated Protection", for a better sustainability and respect for the environment.</p>
<b>GRAPE VARIETIES</b>	Alicante Bouschet, Alfrocheiro and Castelão
<b>VITICULTURAL YEAR</b>	This year of 2022/2023 has begun with a warm and rainy winter, followed by a very warm and dry Spring. The Summer was moderately warm. Rainfalls were recorded at the beginning of September.
<b>VINIFICATION</b>	<p>After manual Harvest and a careful selection, the grapes are immediately de-stemmed and crushed. This is followed by a pre-fermentation in a tank at low temperature for 24 hours. Subsequently, fermentation begins, being carried out at a controlled temperature of 25°C.</p> <p>During alcoholic fermentation, the grapes are macerated using the "delestage" process, so that there is a good extraction of color and tannins (responsible for the body and longevity of the wine). This is followed by a 15-day post-fermentation maceration for greater structuring of the wine.</p> <p>After alcoholic fermentation, malolactic "fermentation" occurs which is essential for the stabilization and balance of our wines.</p>
<b>ANALYTICAL DATA</b>	<p><b>Alcohol:</b> 14 % Vol. <b>Total Acidity:</b> 5g /L <b>Reducing sugars:</b> &lt;2g/L <b>pH:</b> 3,8</p>
<b>WINE TASTING NOTES</b>	Wine with aromas of black fruit, blackberry, raspberries and balsamic notes. In the mouth, firm tannins give it a vibrant and harmonious structure. The finish is prolonged, with balsamic and ripe fruit notes dominating the whole.
<b>CONSUME AND CONSERVATION</b>	This wine should be consumed at a temperature of 15°C to 17°C. It goes well with meat dishes, pasta and fatty fish. Bottles should be stored in a cool place (around 12°C), with some humidity (75% relative humidity) and protected from light.
<b>AGING POTENTIAL</b>	10 to 15 years
<b>ENOLOGIST'S OPINION</b>	Fruit of the schist soils of northern Alentejo, this is a vigorous and vibrant wine, with enormous gastronomic potential, to share with those you love most.

