



RETORTINHA

Reserva

Tinto

REGION	Sousel – Portalegre - Alentejo - Portugal
CLASSIFICATION	I.G.P. – Alentejo Regional Wine
QUANTITY PRODUCED	4.333 garrafas
VITICULTURIST	José Luís Marmelo
ENÓLOGO	Mário Andrade
VINEYARD	<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>
GRAPE VARIETIES	Alicante Bouschet, Alfrocheiro, Castelão and Sousão
VITICULTURAL YEAR	This year 2020/21 began with a warm and dry winter, followed by a Spring that also remained very hot and dry. Summer saw very high temperatures. Rainfall was extremely low. Despite the weather conditions, the health status of the grapes was excelente.
VINIFICATION	<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 through the pump-over process, so that there is a gentle extraction of color and tannins (responsible for the body and longevity of the wine). This is followed by a 45-day post-fermentative maceration for greater structuring of the wine. After alcoholic fermentation, malolactic "fermentation" occurs, which is essential for the stabilization and balance of our wines.</p>
ANALYTICAL DATA	<p>Alcohol: 14 % Vol.</p> <p>Total Acidity: 5,5g /L</p> <p>Reducing sugars: <2g/L</p> <p>pH: 3,8</p>
WINE TASTING NOTES	Deep colored wine. On the nose it presents aromas of blackberries, jam and notes of spices, which also dominate in the mouth. The well-integrated and soft tannins give it a great and elegante structure, very balanced, with excelent prolongation at the end of the tasting.
CONSUME AND CONSERVATION	<p>This wine should be consumed at a temperature of 15-17°C. It goes well with meat, game and pot dishes.</p> <p>Bottles should be stored in a cool place (around 12°C), with some humidity (75% relative humidity) and protected from light.</p>
AGING POTENTIAL	15 to 20 years
ENOLOGIST'S OPINION	This wine is the expression of this exceptional territory. Due to its identity and distinction it leaves no one indifferente.

