

MONTARIA RESERVA



2018

IG ALENTEJO RED WINE

GRAPE VARIETIES

Syrah, Trincadeira and Aragonez.

WINEMAKING & AGEING

Fermented in stainless steel vats. Aged in French and American oak barrels for 7 months.

WINEMAKER

Carlos Eduardo.

TASTING NOTES

Dark ruby color, with berries aromas and dark chocolate. The 7 months ageing in oak contributes to the great structure of the wine and the potential for bottle ageing.

AWARDS

Vintage 2018 | Double Gold in SAKURA
Japan Women's Wine Awards 2021

THE REGION

Alentejo is the largest wine region in Portugal and also the one with the greatest diversity as it gathers eight different sub-regions: Portalegre, Borba, Redondo, Reguengos, Évora, Vidigueira, Moura and Granja-Amareleja. Its 22,000 hectares of vineyards spread across plains, hills and mountains (the main ones are S. Mamede, Ossa and Mendro), and those vineyards lay on different types of soil: clay, limestone, marble, sand, schist, granite...

The climate is continental Mediterranean, with greater thermal amplitudes in the interior regions, closer to the border with Spain. The Alentejo vineyard reflects a wide variety of grapes, with predominance of white grapes Antão Vaz, Roupeiro and Arinto and red grapes Aragonez, Trincadeira, Alicante Bouschet, Touriga Nacional and Syrah.

VITICULTURE

70 ha of vineyards with white and red grape varieties, national and international

Soil: Clay

Climate: Mediterranean with some Atlantic influence

Age of the vineyard: 22 years

Altitude: 300m above sea level

ANALYTICAL DETAILS

Alcohol Content	13,5%
Total Acidity	5,5 (+/-1)
pH	3,5 (+/-0,5)

LOGISTICS INFORMATION

Bottle Weight (Kg)	1,17
EAN	5600390411759
ITF	25600390411753
Bottles/Case	6
Bottles/Pallet	750
Case Weight (Kg)	7,02
Case CBM3	11,13
Cases/Layer	25
Layers	5
Cases/Pallet	125

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