## CASTELO DOS MOUROS RESERVA



# 2018

### IG ALENTEJO RED WINE

#### **GRAPE VARIETIES**

Trincadeira, Aragonez and Syrah.

#### **WINEMAKING & AGEING**

Fermentation in stainless steel vats.

#### **WINEMAKER**

Carlos Eduardo.

#### **TASTING NOTES**

Granada color, quality fruits aromas combined with the vanilla scents from oak. Silky envolving in mouth result of the ripe and tannins. Long and well structured ending.

#### 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.

#### **THE BRAND**

Although they were expelled, the Moors left many traces, not only in the language but also in the gastronomy and architecture which is one of Portugal's ex-libris.

The originality of the architectural structures and ornaments are typical features of this civilization, as well as the horseshoe arch of Visigothic influence that has become a portuguese hallmark.

#### **ANALYTICAL DETAILS**

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

#### **LOGISTICS INFORMATION**

Bottle Weight (Kg)	1,17
EAN	5600390418079
ITF	15600390418076
Bottles/Case	6
Bottles/Pallet	750
Case Weight (Kg)	7,02
Case CBM3	11,13
Cases/Layer	25
Layers	5
Cases/Pallet	125

