

# HERDADE DA AMADA

## ALICANTE BOUSCHET

**COUNTRY** 

**Portugal** 

REGION

Alto Alentejo - Elvas

**TYPE** 

Red

**GRAPES VARITIES** 

Alicante Bouschet

**CLASSIFICATION** 

Regional Alentejo Wine

YEAR OF HARVEST

2022

VINTAGE

26th August

HARVEST

By hand to 12.5 kg boxes

**CLIMA** 

Mediterranean

Granite-clay and limestone

**PRODUCTION** 

1.110 bottles of 0.75lt

**ENOLOGY** 

Susana Esteban Bruno Pinto da Silva

VITICULTURE

José Luís Marmelo

ALCOHOL

14,5% vol

PH

3,56

**TOTAL SUGAR** 

1,1 g/L

VOLATILE ACIDITY

0,48 g/L

TOTAL ACIDITY

5,1 g/L

**CALORIC VALUE** 

91 kcal/100 cm3

**INGREDIENTS** 

contains sulfites





### VINEYARD

In conversion to MPB. Oriented northwest-southeast, conducted in a royat bi-lateral cordon.

#### VINIFICATION

After a careful and meticulous harvest of the best grapes, the grapes were sent to a refrigerated container, where they spent 12 hours at 6°C. The next day, they were transported to the winery in a refrigerated environment, where they were completely destemmed and smashed at the entrance of the fermentation tank. Fermentation took place in large tanks, with an optimum contact surface ratio and at a controlled temperature of 24°C, in full tanning for 20 days. After alcoholic and malolactic fermentation, two thirds were aged in stainless steel on fine lees and one third in new French oak barrels for a year. After bottling, it aging in the bottle for nine months until it went to the market.

#### WINE

Ruby, red, deep. A pure and effusive aromatic profile, report the grape variety. Concentrated, rustic and balsamic, with bergamot and blackcurrant at the forefront, well-integrated wood and slight hints of Chinese ink. The palate reveals power, freshness and concentration. Silky, almost velvet tannins, giving great depth of flavour. A unique wine that will live for many years.

At the table, it is able to pairing with the most structured meat dishes, whether roasted, stewed or casseroled, with greater or lesser complexity of seasoning, and will always be a good choice for traditional smoked meats. All its envelopment, volume and persistence offer great complementarity in a rich gastronomic register. Finally, a pairing with conventual sweets will be a happy and surprising choice.

#### RECOMMENDED CONSUME

2024 - 2031 (8 Anos)

