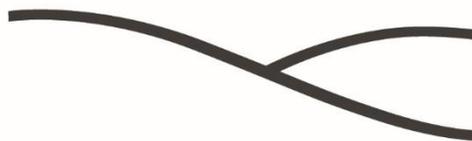


TERRA D'ALTER



TELHAS RED

GRAPES:

Syrah & Viognier

REGION:

Regional Alentejano

HARVEST:

2021

SOIL TYPE:

Granitic

pH:

3,59

ALCOHOL CONTENT:

15 %vol.

TOTAL ACIDITY:

5,7

TASTING NOTES:

Fragrant nose with notes of violet, ground pink pepper, roast meat and tar. Exotic flavours of wood and oriental spices, with an enveloping ripe red fruit. Very savoury finish, with notes of cedar and vanilla.

VINIFICATION:

Produced from carefully selected and hand-picked grapes, the two varieties co-fermented in stainless steel at a controlled temperature of 27 degrees. The alcoholic fermentation was completed in new French oak barrels. This was followed by malolactic fermentation and ageing in barrels for 18 months.

FOOD PAIRING:

Roast beef, cod and buttery cheese



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