



TERRA D'ALTER



RESERVA RED

GRAPES:

Old vineyards field blend, Trincadeira, Tinta Caiada, Aragonez & AlicanteBouschet

REGION:

Regional Alentejano

HARVEST:

2021

SOIL TYPE:

Shale and granitic

pH:

3,52

ALCOHOL CONTENT:

14,5 %vol.

TOTAL ACIDITY:

6,2

TASTING NOTES:

Ripe red fruit, violets and hints of spice. Layers of ripe fruit, good acidity and structure. Excellent volume with well-integrated wood, followed by a smooth, long finish.

VINIFICATION:

Made from a selection of old vines, planted at the highest altitude in the Alentejo. Fermented in small stainless-steel tanks with prolonged maceration. After malolactic fermentation, the wine aged in oak barrels for 22 months. The best barrels were selected to form part of the blend, resulting in a rich and complex wine, typical of this region of Portugal.

FOOD PAIRING:

Veal, filet mignon, ham, Iberian pork sausages

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