



Fonte Mouro Reserve

It presents na aroma of red fruits, vanilla, cherry and tannins softened by time. This wine has not been filtered or stabilized, so it is subject to create deposit.

COLOR YEAR SOIL

2005 Clayey Red

VINIFICATION

Vinified by the traditional tanning process in stainless steel vats with fermentation temperatures around 26°C and maturation in French oak barrels for 12 months.





Cabernet Sauvignon - 40% | **Trincadeira** - 20% Aragonez - 20% | Alicante Bouschet - 20%



António Saramago



Should be served at 16°C to 18°C, accompanying meat and cheese dishes.

Alcohol Content - 13.5% Total Acidity - 7.4g/L in tartaric acid Total Sugar - 1.0g/L

PH - 3.49

