






Fonte Mouro Garrafeira

It presents an aroma of red fruits, tobacco leaf, ripe tannins that give it a good structure, with an acidity that allows it to have a great longevity.

COLOR	YEAR	SOIL
Red	2003	Clayey

VINIFICATION

Vinified by the traditional tanning process in stainless steel vats with fermentation temperatures around 28°C and maturation in French oak barrels for 12 months.

 Trincadeira - 40% Aragonéz - 30% Alicante Bouschet - 30%	 António Saramago
 Should be served at 16°C to 18°C, accompanying meat and cheese dishes.	

Alcohol Content - 14%
Total Acidity - 6.5g/L in tartaric acid

Total Sugar - 3.8g/L
PH - 3.48

