






Fonte Mouro Great Reserve

It has an intense garnet color, floral and black fruit aromas well combined with some spicy notes, soft tannins and good acidity, which allows it to have great longevity.

COLOR	YEAR	SOIL	VITICULTURE
Red	2018	Clayey	Artur Estevão

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.

 <p>Alicante Bouschet - 56% Touriga Nacional - 44%</p>	 <p>Filipe Sevinete Pinto Susana Correia</p>
 <p>Should be served at 16°C to 18°C, accompanying meat and cheese dishes.</p>	

Alcohol Content - 15%
Total Acidity - 5.9g/L in tartaric acid

Total Sugar - 1.5g/L
PH - 3.57