






Fonte Mouro 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	2019	Clayey	Artur Estevão

VINIFICATION

Vinified by the traditional process of tanning in stainless steel vats with automatic treaders, fermentation temperatures around 26°C. Aged for 12 months in new French oak barrels and 12 months in bottle.

 <p>Alicante Bouschet - 56% Touriga Nacional - 44%</p>	 <p>Filipe Sevinate Pinto Susana Correia</p>
 <p>Accompanies meat dishes such as black pork secret with migas and lamb stew.</p>	

Alcohol Content - 14.9%
Total Acidity - 5.7g/L in tartaric acid

Total Sugar - 1.0g/L
PH - 3.60