






Fonte Mouro Reserva 3L e 5L

It presents na intense color, black fruit aromas well married with some spicy notes, soft tannins and good acidity that allows it to have great longevity.

COLOR	YEAR	SOIL	VITICULTURE
Red	2014	Clayey	Artur Estevão

VINIFICATION

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

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

Alcohol Content - 14.5%
Total Acidity - 5.6g/L in tartaric acid

Total Sugar - 1.0g/L
PH - 3.67