



## Trincadeira 2021

VINHO REGIONAL ALENTEJANO

**Climate:** Continental Mediterranean. Warm and dry days with large daily temperature amplitude.

**Soils:** Schist

**Grape Varieties:** Trincadeira

**Winemaking:** Manual harvesting. Total destemming. Pre-fermentative cold maceration for 2 days. Fermentation in stainless steel vats with temperature control at 26/27°C.

**Winemakers:** Luís Louro and Inês Capão

**Bottles Produced:** 1.100 bottles

**Analysis:**

Alcohol: 14%

pH: 3,47

Total Acidity: 5,4 g/L

Reducing Sugars: 0,4 g/L

**Producer:** Luís Louro

Monte Branco, 7100-145 ESTREMOZ

**Wine Reviews:**

93 pts. Robert Parker

18pts. Grandes Escolhas