



Alento Red 2022

VINHO DOC. Alentejano

Climate: Continental Mediterranean.

Warm and dry days with large daily temperature amplitude.

Soils: Shale and limestone

Grape Varieties: 40% Aragonez, 40% Trincadeira, 10% Alicante Bouschet and 10% Touriga Nacional.

Winemaking Process: Total de-stemming. Cold soaking for 2 days. Fermentation in stainless steel vats at a temperature of 24/26°C.

Production: 50.000 bottles

Winemakers: Luís Louro and Inês Capão

Chemical Analysis:

Alcohol: 13,5%

pH: 3,64

Total Acidity: 5,4 g/L

Reducing Sugars: 0,3 g/L

Producer: Luís Louro

Monte Branco, 7100-145 ESTREMOZ

Wine Reviews:

90pts. Robert Parker

92 pts. James Suckling

92 pts. Best of Portugal