



# Alento Reserva Red 2021

VINHO REGIONAL ALENTEJANO

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

**Soils:** Shale

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

**Winemaking:** Manual harvest. Total de-stemming. Pre-fermentation cold soaking for 2 days. Fermentation in temperature-controlled stainless steel vats at 26/27°C.

**Aging:** 1 year in 300L French Oak Barrels (30% new).

**Winemakers:** Luís Louro and Inês Capão

**Bottles Produced:** 14.000 bottles

**Chemical Analysis:**

Alcohol: 14%

pH: 3,35

Total Acidity: 6,2 g/l

Reducing Sugars: 0,6 g/L

**Producer:** Luís Louro

Monte Branco, 7100-145 Estremoz

**Wine Reviews:**

91 pts. Robert Parker

90 pts. Wine Enthusiast

92pts. Best of Portugal

