

MONTARIA ESCOLHA DO ANO



2019

IG ALENTEJO RED WINE

GRAPE VARIETIES

100% Petite Syrah.

WINEMAKING & AGEING

The grapes of Petite Syrah were harvested at dawn and transported carefully to the cellar, where they were partially destemmed. Subsequently, for 48 hours, a pre-fermentative maceration at low temperatures was carried out in a low oxygen level environment. The fermentation cycle took place normally, at a controlled temperature in 20-ton vats.

After the alcoholic fermentation was completed, a post-fermentative low temperature maceration was carried out for around 96 hours. Malolactic fermentation took place naturally in oak, where the wine aged for a period of 8 months, and afterward was bottled.

WINEMAKER

Nuno Morais.

TASTING NOTES

The aromatic profile shows an intense floral aroma of rosemary and rockrose, well integrated with a perfume of black plums and peppers. Structurally intense and with a marked depth, it becomes a very persistent and pleasant wine.

THE REGION

Alentejo is the largest wine region in Portugal and also the one with the greatest diversity as it gathers eight different sub-regions: Portalegre, Borba, Redondo, Reguengos, Évora, Vidigueira, Moura and Granja-Amareleja. Its 22,000 hectares of vineyards spread across plains, hills and mountains (the main ones are S. Mamede, Ossa and Mendro), and those vineyards lay on different types of soil: clay, limestone, marble, sand, schist, granite...

The climate is continental Mediterranean, with greater thermal amplitudes in the interior regions, closer to the border with Spain. The Alentejo vineyard reflects a wide variety of grapes, with predominance of white grapes Antão Vaz, Roupeiro and Arinto and red grapes Aragonez, Trincadeira, Alicante Bouschet, Touriga Nacional and Syrah.

HISTORY

In each harvest, in more than 200 hectares of vineyards that we have in this region, there are one or more grape varieties that stand out from all the others. It is a selection made by Nature, according to the climatic characteristics of each year, which we separated and bottled for you.

ANALYTICAL DETAILS

Alcohol Content	14,5%
Total Acidity	5,5 (+/-1)
pH	3,5 (+/-0,5)

LOGISTICS INFORMATION

Bottle Weight (Kg)	1,45
EAN	5600965800810
ITF	15600965800817
Bottles/Case	6
Bottles/Pallet	336
Case Weight (Kg)	8,7
Case CBM3	20,6
Cases/Layer	8
Layers	7
Cases/Pallet	56

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