

Alabastro

Red 2013



ALABASTRO RED 2013

ORIGIN: Alentejo Regional Wine

GRAPE VARIETIES: Aragonez (60%) and Trincadeira (40%).

AGEING: Stainless Steel Vats

WINEMAKER: Hugo Carvalho

SOIL TYPE: Schist and Clay

FIRST HARVEST: 1991



HISTORY:

Alabastro is a wine which name is inspired by a semi-precious marble found in the Alentejo region. Like this stone, we wanted to produce a wine that presented itself with strong and persistent flavours.

PROFILE:

The 2013 Alabastro was produced from a selection of *Aragonês* and *Trincadeira* grapes grown in different vineyards of Alentejo. The *Aragonês* and *Trincadeira* grapes are produced in: *Arronches (Portalegre)*, *Orada (Borba)*, *Redondo* and *Arraiolos* where clay-shale soils predominate.

Alabastro is produced in the new and modern winery of *Quinta do Carmo* at *Estremoz*. A traditional vinification with short maceration where the grapes are separately vinified in stainless steel tanks with controlled temperature, to preserve the fruity aromas. After the fermentation, the wines are blended, to create a modern, young and fresh wine.

ANALISYS:

Alcohol (%vol.): 14

pH: 3,80

Residual Sugar(g/l): 2,6

Total Acidity (g/l AT): 4,6

Total SO₂ (mg/l): 52

Ideal Temperature: 16-18°C

TASTING NOTES:

Alabastro Red has a ruby colour. It is a wine with intense fruit aromas such as blueberry flavours and spicy notes in the nose. Alabastro Red is soft, persistent and very well balanced.

GASTRONOMY:

Ideal with stews, lamb and grilled meats.

AWARDS:

