

## Monsaraz Red



### CLIMATE:

Mediterranean climate, with a very hot, dry summer. Cold winters with heavy rainy spells (600mm/yr.). Temperatures range widely in the summer, and the sun shines for more than 3,000 hours a year.

### SOIL:

Largely derived from volcanic rock, mostly quartz-bearing diorite, some layers of schist derivatives and a small deposit of soils derived from a rana-type formation.

### GRAPE VARIETIES:

Trincadeira, Aragonês and Castelão.

### VITICULTURE:

Grapes hand-picked by our growers are unloaded and immediately de-stemmed and crushed. The addition of choice yeast initiates fermentation at controlled temperatures (28°C). The maceration, or joint fermentation of grapes and skins, occurs during this period through a cyclical upward pumping of the must from the bottom of the vats. After fermenting, the wine is sampled on a regular basis, with the best batches being duly identified, set aside and stabilized. Two special batches are then selected, one destined to age in French oak, later to be rejoined with the other, which had been kept in vats. This mixture is the final product, ready for bottling.

### ORGANOLEPTIC TEST:

The wine possesses a distinct ruby-red colouring, a complex aroma of ripe fruit (berries, red currants) and oak. Mellow on the palate and well-rounded, with smooth tannins and a lingering finish.

### CELLARING AND CONSUMPTION:

Bottles should be cellared on their sides, with the wine in contact with the cork in a cool, dry place (around 12°C). This wine should be drunk young, although some may prefer to lay it down for two or three years. This wine is a fine accompaniment to grilled or roasted meat dishes, patés and aged cheeses. Should be drunk at a temperature of 16°-18°C.