

JULIAN REYNOLDS

RESERVA 2008

Producer: Julian Cuellar Reynolds

Enology: Nelson Martins

Country | Region: Portugal | Alentejo

Terroir: Stony and undulated ground, medium altitude, natural drainage, humidity control, Atlantic/Mediterranean climate (Figueira de Cima).

Grapevariety: Alicante Bouschet, Trincadeira and Touriga Nacional

Viticulture and Enology

The grapes were collected from the own vineyard close to the winery after a strict selection to reduce production. The harvest was carried out at night. The different varieties were fermented separately in Seguin Moreau French oak vats at controlled temperature forcing a longer period of time. The wine was aged for a period of 12 months in Seguin Moreau French oak barrels. The bottles rested in the cellar for 18 months before they left the winery.

Tasting notes

The aroma has fresh fruit in a perfect marriage with wood, which are revealed in the mouth with fine and elegant tannins, a nice long set of persistence.

Suggestions

Wine for all occasions, an excellent complement to red meats, grilled fish and spicy food. It should be served at a temperature of 16 °C to 18 °C.

