

HERDADE DO FREIXO

Established 1808

FREIXO RESERVE

RED 2016

DENOMINATION

Alentejo Regional Wine

SUB-REGION

Redondo

GRAPE VARIETIES

Touriga Nacional 40%, Cabernet Sauvignon 40% e Alicante Bouschet 20%

VINIFICATION AND AGEING

The grapes of the selected varieties are harvested at peak ripeness, placed in 20 Kg boxes and vinification begins immediately. The grapes are destemmed and transported to the fermentation tanks. Fermentation occurs over 20 days at moderate temperatures and with prolonged maceration that gives the wine great aromatic complexity. Aged for 12 months in French oak giving it significant elegance and complexity. The wine is matured in the bottle for over 12 months.

CONSUMPTION AND LIFETIME

Ideally drink at 16°C. Pairs well with traditional Portuguese meat and fish dishes and has the perfect fresh and elegant characteristics for accompanying fusion food. This wine is for laying down and has good ageing potential.

WINEMAKER'S NOTES

Deep ruby colour. Its aroma offers up an earthy note with broad ripe red fruits. Surprising freshness with rounded tannins in the mouth. Lively and complex profile with a long, classy finish. A silky wine with excellent pairing potential.

THE 2016 HARVEST

A very rainy Spring was followed by an extremely hot Summer with several consecutive days of temperatures above 40°C, but with quite cool, and even cold nights during maturation. This temperature range, along with the micro-climate of the Ossa mountains and plentiful irrigation, led to lengthy maturation and balanced grapes, with the white varieties showing excellent sugar/acidity balance and excellent aromatic notes. The harvest began with the Chardonnay variety and continued with Sauvignon blanc, Alvarinho and finally Arinto.



WINEMAKING TEAM

Diogo Lopes
Xabier Kamio
Dina Cartaxo

CHEMICAL ANALYSIS

Acohol: 14%
Reducing sugars: 0,5
Total acidity: 5,5
PH: 3,7

QUANTITY PRODUCED

40 000 bottles