

HERDADE DO FREIXO

Established 1808

FREIXO TERROIR

RED 2018

DESIGNATION

Alentejo Regional Wine

SUB-REGION

Redondo

VARIETIES

Alicante Bouschet 40%, Touriga Nacional 30%, Cabernet Sauvignon 30%

WINEMAKING AND AGEING

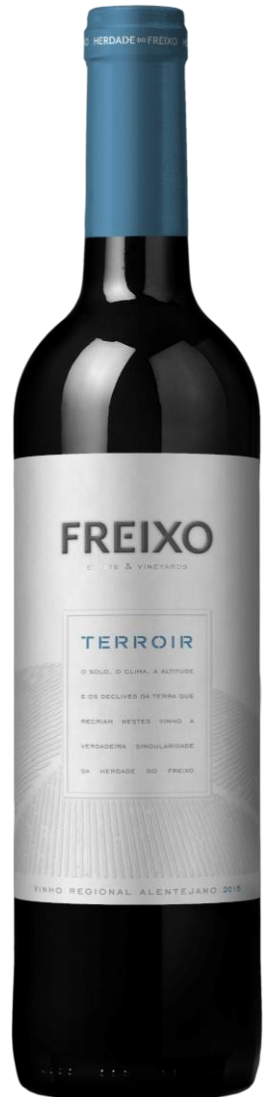
The grapes from selected varieties were harvested during their peak of ripeness, carried into 20 kg boxes and immediately led to the cellar. Destemmed, they were transported to fermentation tanks through a gravity flow system, where they fermented in moderate temperatures for approximately 10 days. The ageing process of 70% of the batch occurred in French and American oak barrels, conferring this wine both complexity and elegance, while maintaining the presence of fresh fruit notes.

CONSUMPTION AND LONGEVITY

Ideal serving temperature 16 °C. Perfect with traditional Portuguese meat and fish dishes, its freshness and elegance make it an ideal match to fusion cuisine, Italian pastas and oriental dishes. To consume ideally young but with a good ageing potential.

WINEMAKER'S NOTES

Ruby-coloured wine, with good concentration and black plum and red ripe fruit aromas. It presents a wide amplitude and precision in the mouth, good structure, soft tannins and alluring freshness, conferring it good longitude. Elegant, with great gastronomic capacity.



WINEMAKER

Diogo Lopes
Xabier Kamio
Ana Encarnação

CHEMICAL ANALYSIS

Alcohol: 13,5%
Reducing sugars: 0,5
Total acidity: 5,7
PH: 3,7

QUANTITY PRODUCED

30 000 bottles

WINEMAKING ASSISTANT

Dina Cartaxo

www.herdadedofreixo.pt