

# HERDADE DO FREIXO

Established 1808

## FREIXO FAMILY COLLECTION

RED 2017

### DENOMINATION

Alentejo Regional Wine

### SUB-REGION

Redondo

### GRAPE VARIETIES

Touriga Nacional 40%, Cabernet Sauvignon 30%, Petit Verdot 20% and 10% Alicante Bouschet.

### VINIFICATION AND AGEING

A year before the harvest and winemaking, the grapes from the various varieties that make up the Family Collection, were carefully selected and watched over according to their winemaking purpose. These grapes, which were picked at peak ripeness into 20 kg boxes, were separately vinified. The entire process was carried along by gravity into the fermentation tanks over 20 days with prolonged maceration that give this wine unrivalled ripe fruit characteristics. Its 14-month ageing in new French oak casks give it a wide aromatic range and remarkable balance throughout its long life. It ages in the bottle for over an extra 14 months.

### CONSUMPTION AND LIFETIME

Ideal drinking temperature 16°C. Matches with traditional Mediterranean meat and fish dishes, game dishes, cheeses and intensely flavoured vegetarian cuisine. The unique freshness and elegance of this lot also makes it ideal to drink with fusion dishes. This wine is for laying down and has great ageing potential.

### WINEMAKER'S NOTES

Ruby notes and an aromatic intensity of ripe fruit with a light menthol note, giving it overall elegance and harmony. Excellent structure and balance between its fine tannins and acidity give it personality and long life. A long, mineral finish. Its most luxurious notes are its concentration and finesse. This wine deserves to be carefully tasted, at leisure.



### WINEMAKER

Xabier Kamio

### CHEMICAL ANALYSIS

Acohol: 14 %  
Reducing sugars: 0,4  
Total acidity: 5,4  
PH: 3,7

### QUANTITY PRODUCED

6 666 bottles

### WINEMAKER ASSISTANT

Dina Cartaxo