

# HERDADE DO FREIXO

Established 1808

## FREIXO RESERVE

RED 2017

### DENOMINATION

Alentejo Regional Wine

### SUB-REGION

Redondo

### GRAPE VARIETIES

Touriga Nacional 35%, Cabernet Sauvignon 35% e Alicante Bouschet 30%

### 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 10 days at moderate temperatures and 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 color. The aroma reveals earthy and fresh red fruits notes, with amplitude. In the mouth, freshly picked wood berry notes predominate, complexed with notes of pepper and spice. We are surprised by its structure, freshness and refined tannins. Complex profile, with a silky and elegant finish.

### WINEMAKING TEAM

Diogo Lopes  
Xabier Kamio  
Dina Cartaxo

### CHEMICAL ANALYSIS

Acohol: 14%  
Reducing sugars: 0,5  
Total acidity: 6,3  
PH: 3,5

### QUANTITY PRODUCED

29 000 bottles

