



APELIDO Red 2018

Vinho Regional Alentejano

APELIDO means SURNAME. A surname evokes origin and is important to building identity, but one's own personality is a chance to trail a whole new path.



TERROIR

Vineyards planted in schistose and silt-loam soil near the city of Estremoz, in Alentejo. The climate is continental Mediterranean with a thermal amplitude that ranges between warm days and cold nights during the grapes' maturation period.

TASTING NOTES

Color: Intense Rubi

Nose: Good aromatic concentration, black fruit notes and a vegetal touch.

Mouth: Serious wine with texture, smooth and silky tannins, fresh with a long and luscious ending.

VINIFICATION

Hand harvest in the end of September, extended maceration and stainless-steel fermentation. Bottled 10 months after harvest to keep its youth.

FOOD PAIRING

Highly gastronomic wine to drink at 16°C with spiced meat.

The perfect combination – late summer afternoons with grilled top sirloin.

GRAPE VARIETIES

Trincadeira, Touriga Franca, Touriga Nacional and Aragonez

CHEMICAL ANALISYS

Alcohol: 13,4%

pH: 3,55

Total Acidity: 6 g/L

PRODUCER Miguel Barroso Viegas Louro

PRODUCTION 5000 Bottles