



# APELIDO Red 2017

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, red berries notes, spices and a vegetal touch.

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

## VINIFICATION

Hand harvest in mid-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

40% **Touriga Franca**, 30% **Touriga Nacional** and 30% **Trincadeira**

## CHEMICAL ANALISYS

**Alcohol:** 13,2%

**pH:** 3,60

**Total Acidity:** 5,7 g/L

**PRODUCER** Miguel Barroso Viegas Louro

**PRODUCTION** 7000 Bottles