

JOSÉ DE SOUSA[®] MAYOR

The José de Sousa Rosado Fernandes Cellar was founded in 1878 and was purchased by José Maria da Fonseca in 1986, fulfilling an old dream of producing wine in Alentejo, in a estate full of prestige and history. The estate is located in Reguengos de Monsaraz, and it is here that a 2.000 year old Roman tradition is kept alive. José de Sousa Mayor is produced from the grape varieties Grand Noir, Trincadeira and Aragonês.

Vintage Information

TYPE OF WINE: Red

VINTAGE: 2018

GRAPES: Grand Noir (55%) | Trincadeira (35%) | Aragonês (10%)

TYPE OF SOIL: Granitic

WINEMAKER: Domingos Soares Franco

VINIFICATION: The grapes are hand harvested, slightly foot crushed and destemmed by hand with the “ripanço table”. The fermentation in talhas is done with part of the must, skins and 30% stems at a temperature of about 28°C, controlled by spraying water four times a day on the talhas. The other part is fermented in lagares.

AGEING: 9 months in new oak barrels

DATE OF BOTTLING: November 2021

WINE PRODUCTION: 8.800 liters

AVAILABLE BOTTLES: 750 ml

STORAGE: Store at a temperature of 12°C and humidity of 60%

SHELF LIFE: 15 years after bottling

SERVING SUGGESTIONS: Should be served at a temperature of 16°C, after having been decanted, with game and cheese. This wine may throw sediment with age.

ANALYSES: 14,5% Alcohol | 5.6 g/l Total Acidity | 3.6 pH

Tasting Notes

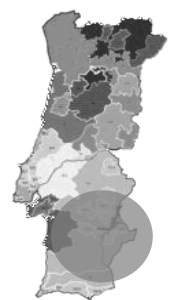
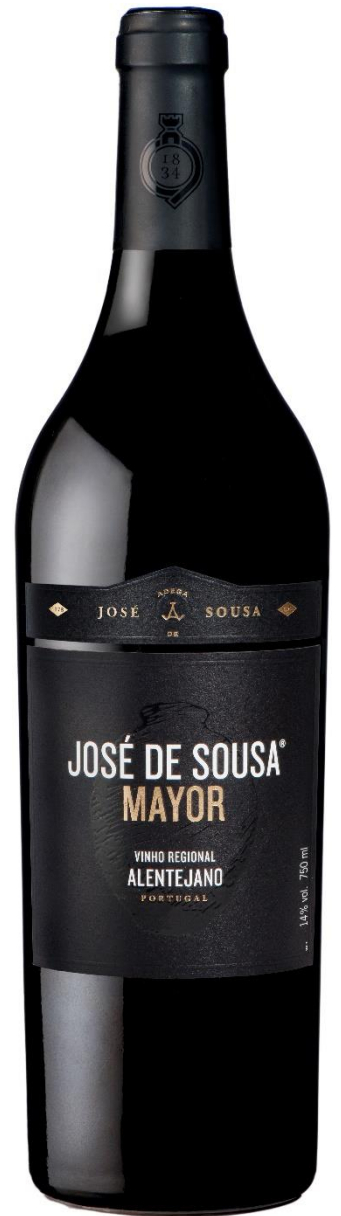
COLOR: Ruby

AROMA: Dates, cocoa and dried figs

PALATE: Dark chocolate, black plum with a long and austere finish

Reviews

- 2017 Vintage: 92 pts (Wine & Spirits)
- 2016 Vintage: 91 pts (Robert Parker – The Wine Advocate)
- 2015 Vintage: 94 pts (Wine Enthusiast Magazine)



CLASSIFICATION

Regional

REGION:

Alentejo