

# JOSÉ DE SOUSA® RESERVA

José de Sousa Winery is one of the most historic and prestigious estates from Alentejo region and features a combination of both tradition and innovation. Keeping alive ancient wine making techniques initiated by the Romans 2000 years ago, with the use of the most recent technology and a full equipped winery, that produces some of the most exceptional wines.

José de Sousa Reserva is one of those wines. Produced from the Grand Noir, Aragonez and Syrah grape varieties, it is partially fermented in clay pots and lagares and finally it is aged into new French and American oak casks for 8 months.

## Vintage Information

**TYPE OF WINE:** Red

**VINTAGE:** 2017

**GRAPES:** Grand Noir (48%) | Aragonez (32%) | Syrah (20%)

**TYPE OF SOIL:** Granitic

**WINEMAKER:** Domingos Soares Franco

**VINIFICATION:** Fermentation on skins at 28°C

**AGEING:** 8 months in French and American oak (new oak)

**DATE OF BOTTLING:** July 2019

**WINE PRODUCTION:** 15 000 liters

**AVAILABLE BOTTLES:** 750 ml

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

**SHELF LIFE:** 9 years after bottling

**SERVING SUGGESTIONS:** Serve at a temperature of 14°C/16°C with meat dishes, game and cheese.

**ANALYSES:** 14% Alcohol | 5,4 g/l Total Acidity | 3.71 pH

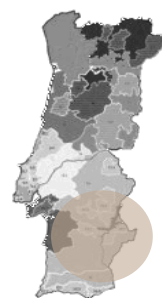
## Tasting Notes

**COLOR:** Rubi

**AROMA:** Modern profile. Oak, black plum, fig and chocolate

**PALATE:** Complex, structured, soft and long

**FINISH:** Intense



**CLASSIFICATION**

Regional Wine

**REGION:**

Alentejo

