

J

J 2017 was produced from Grand Noir, Touriga Francesa and Touriga Nacional varieties, with the grapes being foot trodden in small “lagares” and fermented in 100 years old clay pots at the José de Sousa Winery in Reguengos de Monsaraz. After the 2011 harvest, the vintage of 2017 is considered a high quality harvest.

It was created in a moment of inspiration, far from the winery, in an area where sunlight, the surrounding aroma and peace were predominant. At the same time, it proves that Alentejo has wines with great potential. This wine puts together the elegance, softness and beauty.

Vintage Information

TYPE OF WINE: Red

VINTAGE: 2017

GRAPES: Grand Noir (55%) | Touriga Francesa (30%) | Touriga Nacional (15%)

TYPE OF SOIL: Granitic

WINEMAKER: Domingos Soares Franco

VINIFICATION: Foot trodden in small “lagares” and fermentation in 100 years old clay pots at the José de Sousa Winery

AGEING: 9 months in french oak barrels

BOTTLING: October 2019

WINE PRODUCTION: 2 598 liters

AVAILABLE BOTTLES: 750ml

STORAGE: The bottles should be laid down at a temperature of 12°C and 60% humidity

SHELF LIFE: 20 years after bottling

SERVING SUGGESTIONS: Serve at a temperature of 18°C with game or cheese.

ANALYSES: 13,5% Alcohol | 5,77 g/l Total Acidity | 3,68 pH

Tasting Notes

COLOR: Ruby

AROMA: Guava marmelade, black plums, dark chocolate with an oak sensation on the background

PALATE: Very persistent with subtle but present tannins which gives this wine a very strong personality

FINISHING: Long

Reviews

- **2015 Vintage:** 94 pts (Wine Enthusiast)
- **2014 Vintage:** 90+ pts (Robert Parker – The Wine Advocate)



CLASSIFICATION:

Regional Wine

REGION:

Alentejo