

VINHAS DE ALGERUZ

The purchase of Vinha Grande de Algeruz vineyard represents a milestone in the company's history. With this vineyard of undeniable potential, both in terms of size and, essentially, because of the technical options it allows at different levels, José Maria da Fonseca guarantees the control over the quality and diversity of the grapes used in its wines.

Vinhas de Algeruz Reserva is a tribute to this important vineyard. Made from Castelão and Syrah grape varieties, with a fruity aroma and an oak influence, this wine has a velvety palate with well-integrated tannins.

VINTAGE INFORMATION

TYPE OF WINE: Red

VINTAGE: 2019

GRAPES: Castelão (70%) and Syrah (30%)

TYPE OF SOIL: Clay-lime

WINEMAKER: Winemakers team of José Maria da Fonseca

VINIFICATION: Maceration at 28°C

AGEING: 6 months in French and American oak

DATE OF BOTTLING: October 2020

PRODUCTION: 90 000 liters

AVAILABLE BOTTLES: 750 ml

STORAGE: Laid down bottles at a temperature of 12°C and humidity of 60%.

SHELF LIFE: 5 years after bottling

SERVING SUGGESTIONS: At a temperature of 14°C with game and cheese.

ANALYSES: 13,5% Alcohol | 6,5 g/l Total acidity | 3,6 pH | less than 8,4 g/l residual sugar

TASTING NOTES

COLOR: Rubi

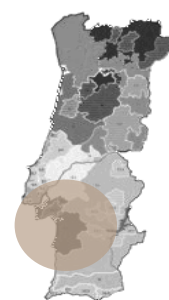
AROMA: Vanilla, dark chocolate and cassis (blackcurrant)

PALATE: Dark chocolate with round and present tannins

FINISH: Long

Prémios

- **2019 Vintage:** 87 pts – Wine Enthusiast
- **2018 Vintage:** 88 pts – Wine Enthusiast / Concours Mondial de Bruxelles – Gold Medal
- **2017 Vintage:** Mundus Vini – Silver Medal



CLASSIFICATION:

Regional Wine

REGION:

Setúbal Peninsula