



VILA SANTA RESERVA RED 2019

Denomination	Regional Alentejano
Type	Red
Grape Varieties	Alicante Bouschet, Aragonez, Syrah, Touriga Nacional, Cabernet Sauvignon
Region	Alentejo
Soil	Schist in advanced metamorphosis stage
Harvest	Grapes from our biological vineyard are harvested by hand to small cases
Vinification	The grapes are cooled down on a cooling house for 24 hours, are then destemmed and transferred to marble lagares, where they are foot trodden before and during the alcoholic fermentation. At 2/3 of the alcoholic fermentation process the must is racked with skins to stainless steel tanks where the fermentation ends, and it's followed by a 10 days maceration. After pressing and MLF the wine is racked to oak barrels.
Ageing	12 months in first and second year American and French oak barrels
Alcohol	14% vol.
Acidez Total	5,5 g/l
Acidity	< 4 g/l
Sugars	
Tasting notes	Intense garnet color. Aroma suggesting very ripe black fruits blending beautifully with the spiciness imparted by the barrels. Elegant and full bodied with soft tannins. A big powerful and full wine.

