

T QUINTA DA TERRUGEM RED



ALENTEJO REGIONAL WINE



16°C - 18°C



Aragonez (40%);
Trincadeira (30%);
Cabernet Sauvignon (30%).



18 months in new French oak barrels



75cl



6x Case
Case Weight: 8,67 kg
Case (L/W/H): 0,239 x 0,162 x 0,384 m
Case Volume: 0,015 m3



Hugo Carvalho

PROFILE

In 2014, a year of drought, Aliança decided to make another vintage of T Quinta da Terrugem due to the excellent condition of the grapes. Trincadeira and Aragonez were harvested in the second week of September, the Cabernet Sauvignon was harvested in the last week of September. The Aragonez and Trincadeira developed nicely as these are two varieties that thrive in periods of drought. All grapes varieties were fermented separately in stainless steel temperature controlled tanks. After fermentation, the wine spent 18 months in new French oak (225 liter) barrels. After a careful selection of the very best vats, the final blend is made.

TASTING NOTES

Concentrated deep purple color. Attractive aroma, where the deep notes of ripe fruit, chocolate and some smokiness come together in perfect complexity. In the mouth, strong body where elegant tannins and well framed acidity make this wine full of fruit, powerful, with a persistent finish.

ANALYSIS | SOIL

ALCOHOL (%VOL.): 14,5
TOTAL ACIDITY (g/l AT): 6,0
PH: 3,56
SO₂: 115
RESIDUAL SUGAR: 0,6
SOIL TYPE: Clay Limestone
FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

Ideal to go along with game meat, grilled dishes and cheese.

HISTORY

The first vintage took place in 1999 and was produced again in 2001, 2002, 2008, 2011 and 2014. The intention was to produce a superior wine with grapes from Quinta da Terrugem, in the Alentejo region. The letter T is an iconic representation for Quinta da Terrugem. The wine shows off the characteristics of the terroir. With 50 hectares of vines planted in 1922, the grape varieties include Aragonez, Trincadeira, Cabernet Sauvignon.



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