



HERDADE BARRANCO DO VALE ARAGONEZ RESERVE 2024



Winemaker: Engº João do Ó

TASTING NOTE:

COLOR: Dark rubi.

It reveals a concentrated and complex aroma, with notes of ripe black fruit (blackberry, blueberry), liquorice, some balsamic touches, discreet spicy notes and a hint of herbaceous character. Smooth, rounded tannins. Long finish.

WINEMAKING TECHNOLOGY: Hand-picking harvest into 12 kg boxes to preserve the grapes' full quality. Alcoholic fermentation at 18°C to preserve the grape variety's aromas. Aged for 9 months before bottling.

PRESERVATION: Bottles must be protected from sunlight without oscillating or vibrating, in a completely or partially horizontal position, with the wine in contact with the cork, in a cool place (between 10 and 15°C) and without oscillating or vibrating.

SERVICE

TEMPERATURE:

Should be served at 17-18°C

RECOMENDATIONS:

Pairs well with wild game dishes, stews and braised red meats, as well as cheeses and cured meats.

Type:	Red Wine
Grape Variety:	Aragonez
Region	Algarve
Soils:	Clay-Sandy and Shale
Vintage:	2024

Alcohol Content:	13,5 %
Total Acidity:	5,06 g/L
Volatile Acidity:	0,59 g/L
Residual Sugar:	0,6 g/L
pH:	3,89

PACKAGING 75CL - Cardboard box of 6 units

BAR CODE: 750 ml – 5600287072360