



HERDADE DO PERDIGÃO®  
PORTUGAL ALENTEJO MONFORTE

## Bronze Medal

INTERNATIONAL WINE CHALLENGE

Vinha do Almo Red

Almo - Elm tree - stands for the trees after which a small “Terroir”, near Perdigão Winery, was named. The unique soil and climate characteristics, together with the appropriate grape varieties and careful viticulture, make for an exceptional wine. Pleasure through elegance, could well be the best way to describe this wine. For the wine lover, this is a good compromise between price and overall quality, perfect for any occasion.

### PRODUCTION

Grapes were pick by hand, and ferment in stainless steel vats, at a controlled temperatures. The wine matures around 6 months in the vats, and more 6-8 months in French and American oak barrels.

### TASTING NOTES

Very elegant in the nose, showing aromas of plums, blackberries and hints of spice, complemented with some oak complexity, due to the time spent in oak. A pleasant flexible wine, with good balance acidity and a lingering aftertaste.

### SERVICE

To best preserve and enjoy the characteristics of this wine, we recommend serving it at about 16°C.

### WINE AND FOOD MATCHING

Roasted meat with light sauces. Risotto. Ham based dishes..

## TECHNICAL REVIEW

ALENTEJO REGIONAL WINERED 2008

GRAPE VARIETIES | TRINCADEIRA, ARAGONEZ AND TOURIGA NACIONAL

ALCOHOL | 14 % (V/V)

TOTAL ACIDITY | 5,0 G/L

pH | 3,61

VOLATILE ACIDITY | 0,65 G/L

RESIDUAL SUGAR | 2,1 G/L

WINEMAKER | DAVID PATRICIO

QUANTITY PRODUCED | 22 000 BOTTLES

SHIPPING | EUROPALETE

