

TECHNICAL DATA

Name of product: QUINTA DO CARNEIRO RED 2008

Produced and bottled: Sociedade Agrícola do Carneiro, S.A.

Classification: D.O.C. Alenquer.

Type: Red.

Grapes: 40% Castelão, 35% Touriga Nacional,
25% Cabernet Sauvignon

Area: 14,5 hectares.

Vineyard age: 12 years

Soil: Limestone.



Notes of harvest: Quinta do Carneiro's microclimate, with clear Mediterranean characteristics, offers excellent conditions for good ripening of the grapes. In fact, the relatively high temperatures of 28-30°C felt on the southern and western slopes where the red wine grapes are grown, together with a relatively low atmospheric humidity (< 60%) helped to produce grapes rich in sugar and polyphenols and ensured excellent plant health.

Process of wine making: Classic fermentation system together with grape and stems. Intense maceration before fermentation, which one happened with controlled temperature at 25-27°C. Maceration after fermentation.

Analytical data:

Alcohol strength: 14,0 % by Vol.

Total acidity: 5,60 g/l

pH: 3.59

Sugar: < 1,5

Notes on tasting:

Visual appearance: Clear and brilliant.

Color: Ruby red with tinge of brick.

Aroma: Complex, vinous, with a strong taste of ripe red fruits and some pepper.

Taste: Rich with a certain softness. The tasting panel noted a slight astringency conferred by the good tannins.

General Impression: A fruity, balanced wine which may continue to age, complex.

Consumption: This wine is best served with meat, preferably roasted or as a partner of soft cheese. The bottle should be opened 1 hour before serving at a temperature of 18°C. Being a natural product it may show some residual with aging. If necessary decant it before serving.

Preservation in private cellar: Lay the bottle down in a cool and dry place, sheltered from light.

Shipment of product: In "Bordeaux" type bottles.

Cases of 6 bottles down:

Euro palettes measuring 120x80x175 cm, each takes 110 cases in 10 rows of 11 each.

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