



Santa Fé de Arraiolos Red

Grape Varieties: Aragonez 60%, Trincadeira 30% and Alfrocheiro 10%.

Alcohol: 13,5% Vol.

First harvest: 1999

Winemaking: Each grape variety from each vine is fermented separately in small stainless steel vats (10t).

Ageing: Not aged in wood.

Tasting notes: At tasting, it is vivacious and has a depth in colour and moreover an aromatic richness associated with the excellent harvest of 2010. In the mouth it has body and is smooth, with flavours of red fruit compote combined with spicy notes.

Serving suggestion: Light meat dishes and elaborate fish dishes.

Serving Temperature: 14-16°C