



Altas Quintas *crescendo*



Technical Specs

Altas Quintas Crescendo Red - Portugal Alentejo Regional Wine

Type: Red

Year: 2006

Producer: Altas Quintas, Lda.

Winemaker: Paulo Laureano

Grapes Varieties: Aragonês, Trincadeira and Alicante Bouschet

Making the Wine:

Made from a selection of Aragonês grapes to which was added small percentages of Trincadeira, and Alicante Bouschet, the wine fermented in Seguin Moreau French oak vats at a temperature below 27°C. It then aged for 12 months in French and American oak casks and was bottled after coarse filtration. It was laid down in the cellars to give it time to gain the balance and charm it needed for before releasing it to the consumers.

Tasting Notes:

The wine show a garnet colour and its aroma has strong hints of plum, some wild fruits and spices mixed with touches of the toasted wood in which it aged. All together, it has balance, freshness and with rounded silky tannins, inviting us to discover more about it.

Viticulture:

The vineyards are 600 metres above sea level on a unique plateau in the São Mamede Nature Reserve region. The mesoclimate of this area, the medium-potential productive soils and the altitude at which the vines are located make a unique terroir that we can taste in the wines. The vineyard is trellised for integrated protection and has exceptional climate and soil conditions. This was where the grapes were grown to make this wine. After a substantial reduction in production, the grapes were hand-picked in the first half of September 2006, placed in small 20 kg boxes and immediately taken to the winery, where they underwent a careful selection process.

Physical and Chemical characteristics:

Alcohol content: 14,5°

pH: 3,38

Total acidity (tartaric acid): 5,85g/Lt

“Wine and music have always been a magnificent corkscrew for me”.

A. Tchekov