



Altas Quintas
COLHEITA 2006

Technical Specs

Altas Quintas Colheita - Portugal Alentejo Regional Wine

Type: Red

Year: 2006

Producer: Altas Quintas, Lda.

Winemaker: Paulo Laureano

Grapes varieties: Trincadeira, Aragonez e Alicante Bouschet

Making the Wine:

Crafted from a blend of Trincadeira, Aragonez and Alicante Bouschet grape varieties, Colheita 2006 is fermented in French oak vats at controlled temperature and later undergoes extended maceration. After vat-induced malolactic fermentation, part of the wine is transferred to new French oak casks, with the remaining lot settling in the vats until production is finished. A minimum bottle ageing period of six months is required before release on to the market.

Tasting Notes:

Garnet red in colour, Colheita 2006 possesses a dense core of dark fruits mingling with notes of coffee, chocolate and toasted wood. Structure, elegance and a long, lingering finish all combine into a refreshing undertone bearing the hallmark of this wine's native terroir.

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. After a substantial reduction in production and careful selection of grapes, they were hand-picked in September 2006. The grapes were then placed in small 20 kg boxes and immediately taken to the winery.

Physical and Chemical characteristics:

Alcohol content: 14,5°

pH: 3,64

Total acidity (tartaric acid): 5,8g per litre



“Nunc est bibendum”.
“Now is the time to drink”.
Horace