

600

Altas Quintas®

Technical Specs

Altas Quintas - 600 – Portugal Alentejo Regional Wine

Type: Red

Year: 2007

Producer: Altas Quintas, Lda.

Winemaker: Paulo Laureano

Grapes Varieties – Aragonez, Trincadeira and Alicante Bouschet

Making the Wine:

Crafted from a blend of Trincadeira, Aragonez and Alicante Bouschet grape varieties, 600 was fermented at controlled temperature in order to preserve all its aromatic elegance. Part of the wine was aged in French and American oak casks to increase its complexity and structure, while the remaining rested in stainless steel until the final blend.

Tasting Notes:

The wine shows a garnet colour with aromas of fresh blackberries, hot wild fruits and a hint of spices. It is smooth and elegant on the palate, with a fantastic acidity and a long, satisfying finish.

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 2007, 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: 13,5°

pH: 3.4

Total acidity (tartaric acid): 5,85

“Life is good,
but better is the wine.”
Fernando Pessoa

