



Altas Quintas *crescendo*

Technical Specs

Altas Quintas Crescendo Tinto - Portugal Alentejo Regional Wine

Type: Red

Year: 2005

Producer: Altas Quintas, Lda.

Winemaker: Paulo Laureano

Grapes Varieties: Aragonez e Trincadeira

Making the Wine:

Made from a selection of Aragonez grapes to which some spice was added with a small percentage of Trincadeira, 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:

Garnet coloured wine with fresh flavours of plum and wild blackberries and hints of the toasted wood in which it aged and a fresh, elegant and long-lasting structure.

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 Aragonez and Trincadeira grapes were grown to make this wine. The grapes were hand-picked in the first half of September 2005, 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°

pH: 3,48

Total acidity (tartaric acid): 6,2g per litre



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

A. Tchekov