



Altas Quintas

COLHEITA 2004

Technical Specs

Altas Quintas Colheita - Portugal Alentejo Regional Wine

Type: Red

Year: 2004

Producer: Altas Quintas, Lda.

Winemaker: Paulo Laureano

Grapes varieties: Trincadeira, Aragonez e Alicante Bouschet

Making the Wine:

This wine is made from grapes of the Trincadeira, Aragonez and Alicante Bouschet varieties, which are fermented in Seguin Moreau French oak vats at controlled temperatures with maceration by mechanical pigneur. At the end of this phase, the wines are transferred to large wooden vats and new French oak casks, where they age for 12 months until they are ready for bottling.

Tasting Notes:

Wine with an intense garnet colour, attack with flavours of fresh blackberry, mint and spices in a combination where the aromas of wood, chocolate and tobacco leaves increase its complexity. It is smooth, elegant and fresh on the palate with an outstanding structure and a long, pleasant 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. After a substantial reduction in production and careful selection of grapes, they were hand-picked in the first half of September 2004. The grapes were then placed in small 20 kg boxes and immediately taken to the winery.

Physical and Chemical characteristics:

Alcohol content: 14°

pH: 3,54

Total acidity (tartaric acid): 6g per litre



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