



Altas Quintas

RESERVA 2004

Technical Specs

Altas Quintas Reserva - Portugal Alentejo Regional Wine

Type: Tinto

Year: 2004

Producer: Altas Quintas, Lda.

Winemaker: Paulo Laureano

Grapes Varieties: Trincadeira, Aragonez e Alicante Bouschet

Making the Wine:

Designed on the basis of a selection of grapes with high concentrations of the Aragonez, Trincadeira and Alicante Bouschet varieties, the wine was fermented in Seguin Moreau French oak vats at controlled temperatures, followed by maceration for more than four months. It aged for 12 months in new French and American oak casks and then, after coarse filtration, was stored in bottles until achieving the balance and harmony it needed to be marketed.

Tasting Notes:

Deep garnet coloured wine, with flavours of plum and blackberry jam mixed with hints of spice and fresh coffee. On the palate, we find a combination of a robust structure and surprising freshness, strong but silky tannins and a long, pleasant, persistent elegance.

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 plants are located make a unique terroir that comes through in the taste of the wines.

The vineyard is trellised for integrated protection. After a substantial reduction in production and careful selection of the grapes, they were hand-picked in the first half of September 2004. The grapes were placed in small 20 kg boxes and immediately taken to the winery. Only grapes with the highest concentrations in the 2004 harvest were selected for this wine.

Physical and Chemical characteristics:

Alcohol content: 14,5°

pH: 3,41

Total acidity (tartaric acid): 7,2g per litre



“The most heinous of crimes is to produce bad wine, bottle it and serve it to friends”.

Aquilino Ribeiro