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| Brand |  | Implante |
| Type | | Red |
| Country.Region | | Portugal / DOC Alentejo |
| Year | | 2022 |

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| Grape Varieties | Aragonês, Castelão e Trincadeira |
| Soil Vineyards | Red Limestone, with some shale present |

Winemaking

Hand harvest. On arrival at the winery, the grapes are destemmed and crushed, then placed in stainless steel tanks where fermentation begins spontaneously, which usually lasts around 2 to 3 weeks at 26°C. During this period during which the wine is in contact with the pasta, there are 2 pumping over per day. After the end of fermentation, the pasta are pressed and part of the wine is aged in stainless steel in stainless steel vats and part in used oak barrels for a year. After filling, it is aged for 6 months in the bottle.


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| Alcohol | 13% vol |
| Total Acidity | 6,20g/L |
| pH | 3,50 |

Wine Tasting Notes

Ruby color. Aroma of ripe red fruits and caramel. Elegant on the palate, with silky tannins.

Food Pairing

Migas with ribs, Oven-roasted meat.

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| Wine Capacity | 750ml |
| Nº of Bottles | 7.000 grf |
| Stopper | Cork |
|  | Vegan wine |