

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

Grape Varieties	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. barrels for a year. After filling, it is aged for 6 months in the bottle.

Alcohol	13,5% vol
Total Acidity	5,9g/L
pH	3,71

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.



Wine Capacity	750ml
Nº of Bottles	3.360
Stopper	Cork
	Vegan wine