

LAPA DOS GAIVÕES 2014 RED WINE REGIONAL ALENTEJANO

TERROIR

The vineyards are planted on very poor, finely textured acidic soils. Climate is Mediterranean and cooled by the winds from the Serra de Sao Mamede providing daily temperature extremes in order to concentrate the acidity required for ageable wines. The majority of vineyards are south-facing planted on the foothills of granite mountains. The challenging growing environment produces very low yeilds (3tonnes/ha) of concentrated grapes that make wines of great complexity, elegance and minerality.

GRAPES

Touriga Nacional, Trincadeira, Aragonez and Alicante Bouschet.

VINIFICATION

Pre-fermentation maceration at low temperatures. Primary fermentation lasted 8 days at temperature of 26°C.

BOTTLING

November, 2016 (42.077 bottles).

TASTING NOTES

Deep garnet in color. Intense and concentrate complex aromas of red and black berries, wild flowers, black pepper, coconut and barrel spice. Full body, elegant and fresh. Fresh acidity and fine tannins. Dark ripe spicy fruit and chocolate truffle flavours carry through to a long finish that shows earthy minerality.

CHEMICAL ANALYSIS

Alcohol (%): 14,5%

Total Acidity (g/l): 5,7

Batch: L0116AQ



Wine	
Capacity	750 ml
EAN Code	5 606 823 000 866
Net Weight	0,75 kg
Gross Weight	1,325 kg
Case	
Units per Case	6
Width	23,6 cm
Height	15,1 cm
Length	31,6 cm
Volume	0,011 m ³
ITF Code	25606823000860
Gross Weight	7,95 kg
Palette	
Euro palette	80 X 120 m
Cases per palette	99
Cases per layer	11
Layers per palette	9
Palette height	1,50 m