

TORRE DO FRADE – RESERVA 2004

PORTUGAL - Red Wine, Alentejo Region

PRODUCT DESCRIPTION

Vineyard Data

Area: 2 hectares (4.942 acres)
Type of soil: Medium brown shale
Varieties used in the blend: Trincadeira, Alicante, Bouschet and Aragonês
Density of vineyard planting: 3030 plants per hectare (1226 per acre)
Average of production: 4,000 kg/ha (3568 lbs/acre)
Method of vine conduction: Double Guyot
Watering method: drop-by-drop
Green pruning: yes
Clusters preventive treatment: yes
Harvest: Manual
Harvest date: August 30, 2004
Harvest period: From 6:30 am to 11:00 am

Wine Making

Alcoholic fermentation: Inox fermenter
Malolactic fermentation: Inox fermenter
Fermentation period: 8 days
Fermentation temperature: 27°C

Aging Period

Oak: 12 months (100% wine in barrels for the full period)
Type of wood: New American and French oak
Aging period bottle:: 18 months in an 18th century underground cellar
Type of bottles: Bordeaux Prestige 0,75l ; Cone-Shaped Bordeaux-Type Wrapped 0,75l
Production: 7,849 bottles (654 cases)

General Information

Project Manager: Fernando Carpinteiro Albino
Wine Consultant: Paulo Laureano (Eborae Consulting, Lda.)
Grape-growing Manager: João Torres (Eborae Consulting, Lda.)
Field Manager: Celestino Raposo/Bernardo Albino

Direct Sales and General Contacts

Bernardo Bagulho Albino – Field Management
Diogo Bagulho Albino – Marketing & Sales
Gonçalo Bagulho Albino – Sales Rep.

It is possible to visit the wine cellar by appointment only.

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