

TORRE DO FRADE – RESERVA 2005
PORTUGAL - Red Wine, Alentejo Region

PRODUCT DESCRIPTION

Vineyard Data

Vineyard area for our wine: 4 hectares (9,884 acres)
Total vineyard area (rest of grape is sold): 30ha (74,13 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: 24 th. August, 2005 (Trincadeira and Aragonês);
1st September, 2005 (Alicante Bouschet)
Harvest period: From 6:30 am to 11:00 am

Wine Making

Alcoholic fermentation: Inox troncoconic fermenter
Malolactic fermentation: in barrel
Fermentation period: 7 days
Fermentation temperature: 28°C (84°F)

Maturation

Aging period oak: 14 months (100% wine in barrels for the full period)
Type of wood: American and French oak, 1st and 2nd use
Aging period bottle: 10 months in an 18th century underground cellar
Type of bottles: Cone-Shaped Bordeaux-Type Wrapped 0,75l and magnum 1,5l
Production: 13.000 bottles (1.083 cases) of 0,75l and 288 magnuns

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

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

Phone:

The Estate: (+) 351 96 381 95 22

Mobile: (+) 351 96 283 51 55

Fax: (+) 351 21 352 64 42

Web site: www.torredofrade.pt E-mail: geral@torredofrade.pt