

TORRE DO FRADE – RESERVA 2006

PORTUGAL - Red Wine, Alentejo Region

PRODUCT DESCRIPTION

Vineyard Data

Vineyard area for our wine: 3 hectares (7,41 acres)

Type of soil: Medium brown shale

Varieties used in the blend: Trincadeira (20%), Alicante Bouschet (62%) and Aragonês (18%)

Average of production: 4,000 kg/ha (3568 lbs/acre)

Watering method: drop-by-drop

Green pruning: yes

Clusters preventive treatment: yes

Harvest: Manual

Harvest date: 30th August 2006 (Aragonês);

5th, 6th September 2006 (Alicante Bouschet and Trincadeira)

Harvest period: From 6:30 am to 11:00 am

Wine Making

Alcoholic fermentation: Inox troncoconic fermenter and horizontal fermenter Vinimatic

Malolactic fermentation: in Inox Fermenter

Fermentation period: 8 days

Fermentation temperature: 27°C (80,6°F)

Maturation

Aging period oak: 12 months (100% wine in barrels for the full period)

Type of wood: French Oak, 1st and 2nd use

In bottle: since 20th March 2008

Production: 10. 480 bottles of 0,75 l and 125 Magnums

Analysis

Alcohol Content: 14%

Total Acidity: 6,2 g/l

PH: 3,63

Consumption&Service

Service temperature:

Service: 16°C/60,8F

Consume: 18°C/64F

Food pairing: Main Dish, condimented and intense cookings, ideally oven cooked, fish or red meats.

Wine Storage

Bottle Positioning: horizontal

Temperature: between 13°C/57,2F - 16°C/60,8F (or places without temperature fluctuations)

Humidity: between 70% and 80% (or places without humidity fluctuations)

Direct Sales and General Contacts

Bernardo Bagulho Albino – Field / Management

Diogo Bagulho Albino – Marketing & Trade

Gonçalo Bagulho Albino – Sales

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

Phone:

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