

TORRE DO FRADE – RESERVA 2007

PORTUGAL - Red Wine, Alentejo Region

PRODUCT DESCRIPTION

Vineyard Data

Vineyard area for our wine: 6 hectares (14,83 acres)

Type of soil: Medium brown shale

Varieties used in the blend: Trincadeira (33%), Alicante Bouschet (50%) and Aragonês (17%)

Average of production: 5,000 kg/ha (4463 lbs/acre)

Watering method: drop-by-drop

Green pruning: yes

Clusters preventive treatment: yes

Harvest: Manual

Harvest date:

5th (Aragonês), 6th 2007 (Alicante Bouschet), 7th September 2007 (Trincadeira)

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

Wine Making

Alcoholic fermentation: French Oak big fermenter 5000 L /1321 G and horizontal fermenter Vinimatic

Malolactic fermentation: in Inox Fermenter (Trincadeira and Aragonês), in barrel (Alicante Bouschet)

Fermentation period: 7 days

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

Maturation

Aging period oak: 14 months (100% wine in barrels for the full period)

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

In bottle: since 27th March 2009

Production: 19. 500 bottles of 0,750 L and 300 Magnums

Analysis

Alcohol Content: 14%

Total Acidity: 5,4 g/l

PH: 3,63

Contacts

Diogo Albino Marketing&Trade

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

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