

OUTEIRO ALTOS

ORGANIC WINE



HERDADE DOS
OUTEIRO ALTOS

AGRICULTURA BIOLÓGICA / ORGANIC FARMING

OUTEIROS ALTOS Private Selection



Classification
Certification
Certifier
Philosophy

DOC Alentejo (Protected designation of origin)

Organic wine
Sativa - PT-BIO-03

In our 2012 harvest, a small batch proved worthy of a unique and special story. We carefully transported sustainability into the winery where in recovered French oak barrels, matured for 12 months - enough to potentiate the expression of terroir that distinguished it, which is why each of these 1,800 bottles asserts itself, body and soul, Naturally...Alentejo.

Year

2012

Type

Red

Country

Portugal, Alentejo, Sub-Região de Borba

Origin

Monte da Tapada Nova, Estremoz, Alentejo

Varieties

Trincadeira (90%); Aragonês (5%) e Alfrocheiro Preto (5%),

Area

4 ha

Soils

Schist

Production

1.800 bottles /300 boxes of 6 bottles

Tasting Notes

Colour Deep ruby.

Aromas of dark preserved fruits and spices with hints of cinnamon

custard.

Silky on the palate, this wine combines dark ripe fruit and spice. It is elegant and structured, with tannins softened by a 12-month

maturation in French oak barrels.

Pleasantly long and powerful finish.

Serving

16 - 18 °C

Temperature

Vintage

This wine is majorly composed by the Portuguese grape variety Trincadeira from the parcel "Vinha da Eira" (portuguese for "The threshing floor vines"), which is exposed to the South facing the Ossa Mountains. With great fruit selection due to careful hand-harvesting, which took place on the 22. September, we promptly transported the 12 kg. boxes from the vines to the cellar,

Winemaking

where this small batch was vinified separately, in a small stainless steel vat after destemming with nearly no crushing. Fermentation occurred in a temperature-controlled environment, followed by skin maceration. Out of all batches vinified in 2012, this particular one stood out for its great potential, and was elected to be aged for 12 months in French Oak. We finally went through a tasting of each barrel to select yet a final batch, resulting in just 1,800 bottles which became this magnificent "Private Selection".

Oenology

Joachim Roque e Pedro Mendes (Vinivista)

Suitable for vegetarians/vegans (no animal origin products used in production and fining).

ANALYTICAL DATA

LOGISTIC INFO

Álcohol: 13,1 %
Ph: 3,46
Total acidity: 5,10

Estate bottled in April of 2014

Quantity bottle/box:

Quantity box/ pallet:
80bx/480bottle or
100bx/600 bottle

6 x 750 ml

100% natural cork

Box dimensions:

Pallet weight (Kg):
630 kg or 780 kg

Bottle: 750 ml.

335 x 245 x 165 mm

EAN Uni:
5600269268040

Box gross weight (Kg): 7,730 Kg

Pallet dimensions (europallet):
1.20*0.80*1.40 height
or
1.20*0.80*1.80 height

AVIN:
0965574291028

EAN SCC box:
15600269268054



