

# OUTEIROS ALTOS

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ORGANIC WINE

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HERDADE DOS  
OUTEIROS ALTOS

AGRICULTURA BIOLÓGICA / ORGANIC FARMING

## OUTEIROs ALTOS White from Red Grapes 2017



Certification  
**Certifier**  
Philosophy

Organic wine / Vegan wine  
**Sativa – PT-BIO-03 / Swissveg**

On the 2017 vintage, we have selected a small batch of red grapes. We sought in these grapes its essence and literally, we have stripped them to reveal it. We bring to you this white wine (?) from red grapes (!) so that you can discover the red/white dichotomy hidden inside this bottle. From the willingness and passion of its creators is born this organic white wine that asserts itself in a singular way, *Naturally...Alentejo*.

**Year**  
Type  
**Country**  
Origin  
**Varieties**  
Area  
**Soils**  
Production  
**Tasting Notes**

**2017**  
White wine from red grapes  
**Portugal, Alentejo, Borba subregion**  
Monte da Tapada Nova, Estremoz, Alentejo  
**Aragonês (70%) and Alfrocheiro (30%)**  
4 ha  
**Schists with quartz intrusions**  
3,000 bottles

Temperature  
**Harvest**

**Fresh and complex aromas, notes of aromatic herbs marked by tea, mint and thyme. In the palate has a hint of fresh pear and apricot, with a long and persistent finish. A surprising and challenging wine in all aspects.**  
10 - 12 °C

In the vineyard we chose which varieties and plots would be suitable to produce this white of red grapes. We picked a small lot of Aragonês in “Vinha da Eira” plot, near the old thrashing floor, on the higher ground. The Alfrocheiro was picked in “Vinha Velha” plot, near the stream.

The manual harvest into boxes of 20 Kg took place on August 26<sup>th</sup>, September 9<sup>th</sup> and 24<sup>th</sup>, guaranteeing in this way the harvest of fruit of excellent quality and in the optimum point of ripeness.

Winemaking

The grapes were immediately transported to the cellar, destemmed and poured directly to the vertical hydraulic press. They were not pressed and only the free-run juice was fermented in stainless steel vats at the temperature of 16°C.

**Others**

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

V-Label licence

EU-P067001



**ANALYTICAL DATA**

Alcohol: 13%  
Ph: 3,08  
Total acidity: 6,6

**LOGISTIC INFO**

**Estate bottled on**  
March of 2018  
**100% natural cork**  
**Bottle:** 750 ml.  
**EAN Uni:** 5600269268088  
**AVIN:**  
0973028227134

**Quantity bottle/box:**  
6 x 750 ml

**Box dimensions:**  
335 x 245 x 165 mm

**Box gross weight (Kg):**  
7,730 Kg

**Box SCC box:**  
15600269268047

**Quantity box/ pallet:**  
110bx/660 bottle

**Pallet weight (Kg):**  
884 kg

**Pallet dimensions (europallet):**  
1.20\*0.80\*1.80 height

