



HERDADE DO ARREPIADO VELHO TINTO

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This is an exciting new project located in Sousel around 40 kilometres from Portalegre, in the Alto Alentejo. The winery has been fitted out with state of the art technology. Antonio Atunes oversees production, assisted by the experienced winemaking duo of Nuno Ramalho and António Maçanita, while the beautiful packaging is created by Marta Neto. This winery is setting new standards for the Alentejo.

This is regarded as the highest quality sector of the region,

where the proximity to the mountains tempers the hot days with cold nights and mineral-rich soils. The original 19th century property has been restored to its former glory by the Atunes family who purchased it in 2001 and the following year planted vineyards on sloping schist soils, ideal for growing high quality grapes.

All bunches are passed over a sorting table and subjected to intensive quality control. The grapes are gently crushed and moved by gravity into temperature regulated vats. Both alcoholic and malolactic fermentation occur naturally with no inoculation. The post fermentation maceration on skins lasted for 21 days. The wine is then partially aged for 6 months in French oak barrels.

Grape: 100% Touriga Nacional

Tasting Notes: Concentrated purple colour, intense floral nose with notes of black fruits

and warming sweet spices. The mouth feel is full bodied, seductive soft and rich, with smooth tannins and great persistence.

Food Match: Soft enough to drink on its own, and fantastic with rich red meat dishes and cheese.

Farming Practices: Contains Sulfites

Closure: Natural Cork

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