



SERICAIA ALENTEJO TINTO

£17.00

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SKU: PWLUSST

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This is a project from winemaker Sonia Martins, who hunted for old traditional vineyards of high potential in the mountainous Serra de Sao sector of the Alentejo, where the soils are poorest and most mineral and the diurnal temperature shift is at its greatest.

Old vines planted at 700 metres above sea level on granite, schist and clay without any irrigation.

Destemmed and fermented in stainless steel before ageing in French and American barrels

for 9 months.

Grape: 40% Touriga Nacional, 30% Alicante Bouschet, 30% Trincadeira

Tasting Notes: A rich, warming gutsy red packed with bold blackberry, pepper and spice notes.

Food Match: Roasted meats and mature cheeses.

An alternative to: Shiraz or Tannat

Closure: Natural Cork

Farming Practices: Vegan - Contains Sulfites

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