

Ponte das Canas Red 2011

It presents an intense garnet colour, with floral aromas, light citrus, black fruits, mint, spice and toast in a deep and complex aroma. The palate shows a great elegance, based on solid tannins and a long and persistent finish.

Region: Alentejo
Type: Red Wine
Alcohol: 14,5%
Bottle Size: 750 ml

• Grape Variety: Alicante Bouschet, Touriga Nacional,

Touriga Franca, Syrah

• Winemaker: Paulo Laureano

Year: 2011

• Winemaking:

Today, a century later and having survived expropriation following the 1974 revolution, Herdade do Mouchão continues to be run by the descendents of the original family whose cellar and vinyeard workers have been with them for generations. The process is, as it always has been, unhurried. The grape varieties are local, picked by hand and foot-trodden. Mouchão is held for four years before being released for sale. In the ever-changing world of winemaking, Herdade do Mouchão, remains a traditional, family-run winery. This wine aged for 18 months in new French and American oak, followed by the aging in bottle for more 12 months.

Grape Varieties:

Alicante Bouschet, Touriga Nacional, Touriga Franca, Syrah

Tasting Notes:

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Store and Serve Advices:

Serve at a temperature of 16°C to 18°C

Food Pairing:

Ideal with red meat and roasts.

Reviews and Awards:

- . Silver Award International wine & spirit competition 2013 (2009);
- . Bronze medal Decanter World Wine Awards 2013 (2009).

Safra 2011. Encontro com os Vinhos e Sabores, Lisboa 30/10 a 02/11/2015.