

ADEGA MAREL



<i>Brand</i>	MAREL
<i>Country</i>	Portugal
<i>Region</i>	Alentejo
<i>Type</i>	Red
<i>Varieties</i>	Aragonez, Alicante-Bouschet, Touriga-Nacional and Trincadeira
<i>Classification</i>	IG – Vinho Regional Alentejano
<i>Harvesting Year</i>	2018
<i>Winemaker</i>	Tiago Macena
<i>Production Method</i>	

This wine results of a blend of four grape varieties: Aragonez, Alicante-Bouschet, Touriga-Nacional and Trincadeira. The different varieties were harvested in rigorous accordance with their state of maturation. Therefore, each fermentation process has been individualized. The grapes were destemmed, crushed and fermented in stainless steel vats at a controlled temperature of 26-28°C. The care taken with the extraction was common, through a smooth process of pumpovers. After fermentation, the new wines remained separated by grape varieties in stainless steel vats. The blend was made in February 2019, followed by an aging in stainless steel until November 2019, when it was bottled.

Tasting Notes

Visually, it presents an intense garnet, violet and brilliant ruby color. The aroma has rich and concentrated notes of ripe fruit, plum (Aragonez), floral (Touriga-Nacional), ripe black fruits (Alicante-Bouschet and Trincadeira). Clean aroma and good exuberance. In the mouth, it has an excellent balance, with a lively acidity and a good volume in the mouth. It is rich and textured, ending long and pleasant.

Pairings

Given its intensity, youthfulness and the acidity to balance, it becomes versatile at the table. Accompanies charcuterie dishes, half-cured sheep's cheese and grilled or oven meats. This profile is also very well suited for pasta and pizzas.

<i>Serving Temperature</i>	16 – 18 °C
<i>Bottle</i>	750ml
<i>Packaging</i>	Cardboard boxes with 6 bottles of 750 ml