

ADEGA MAREL



ADEGA MAREL
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<i>Brand</i>	MAREL ILUSTRE
<i>Country</i>	Portugal
<i>Region</i>	Alentejo
<i>Type of Wine</i>	Tinto
<i>Grape Varieties</i>	Touriga Nacional, Alicante Bouschet
<i>Classification</i>	DOC Alentejo – Sub-Região Granja Amareleja
<i>Harvesting Year</i>	2019
<i>Winemaker</i>	Tiago Macena
<i>Production Method</i>	
	<p>At Adega Marel, the plot “Narra Tintos” has four varieties: Aragonez, Trincadeira, Alicante-Bouschet and Touriga Nacional. All the different varieties are vinified separately, according to the evolution of their maturation state, allowing the individualization of fermentation processes by variety.</p> <p>Upon arrival at the winery, the grapes were de-stemmed, crushed and fermented in stainless steel vats at a controlled temperature of 26-28°C. The concern with extraction was common, through a smooth process with light pumping over. After fermentation, the new wines were kept separated by grape variety, in stainless steel, increasing the future blending possibilities.</p> <p>In 2019, the intense and fragrant fruit of Touriga-Nacional and the aromatic subtlety and intensity of Alicante Bouschet stood out. We decided to blend them together, in a small batch to test a new wine. The batch was made in April 2020, followed by aging in stainless steel until February 2021. Afterwards, half of the batch aged in a clay vessel “Talha” for 4 months, taking advantage of the porous clay, which softened the tannins of this test. In June 2021, we regrouped the entire batch, letting it harmonize until the time the wine was bottled, August 2021.</p>
<i>Tasting Notes</i>	
	<p>Visually it presents an intense garnet ruby color with violet and bright nuances.</p> <p>In the aroma there is a remarkable aromatic richness, notes of ripe black fruit and dark chocolate, with floral notes of lavender and ripe strawberry. This entire fruit profile is integrated with subtle earthy notes. Great concentration and intensity.</p> <p>In the mouth, it has a great balance. The evident tannins are tamed by the clay. The concentration and breadth are remarkable, with an impressive mouth volume. It is rich and textured, finishing long and pleasant.</p>
<i>Pairings</i>	
	<p>Due to its intensity and concentration, with evident tamed tannins, it is a wine for dishes rich in protein – well-seasoned grilled meats, oven dishes and slow cooking. Also a good partner for cured cheeses and regional charcuterie – chorizos, loins, ham. If we add good company and good conversation to this, we will have a great time at the table.</p>
<i>Bottle</i>	750ml
<i>Packaging</i>	Cardboard box with 6 bottles of 750 ml