

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>	Red
<i>Grape Varieties</i>	Touriga-Nacional and Alicante-Bouschet
<i>Classification</i>	DOC Alentejo – Sub-Região Granja Amareleja
<i>Winemaker</i>	2020
<i>Winemaker</i>	Tiago Macena
<i>Production Method</i>	<p>At Adega Marel, the “Narra” plot of red grapes – where we have Aragonez, Trincadeira, Alicante-Bouschet and Touriga Nacional – all varieties are harvested separately, according to the evolution of their state of maturation. For this reason, each fermentation process has been individualized.</p> <p>The grapes were destemmed, crushed and fermented in stainless steel vats at a controlled temperature of 26-28°C. The concern with extraction was common, through a gentle lightening process. After fermentation the new wines are kept separated by grape varieties and kept in stainless steel. Thus, after the harvest, we always have the four varieties available for different lots.</p> <p>In 2020, as in 2019, the intense and fragrant red fruit of Touriga-Nacional and the aromatic subtlety and intensity of the black fruit from Alicante Bouschet clearly stood out. We decided to batch them together in June of 2020, combining power and concentration. Later we split the batch and about half of it aged in clay, in a large amphora and four small “tinajas”. The remainder stood in a stainless steel deposit. In May 2021, we reassembled the entire batch, leaving it until the time the wine was bottled, in August 2022.</p>
<i>Tasting Notes</i>	<p>Visually it presents an intense garnet ruby color, almost opaque, with violet and brilliant nuances.</p> <p>The aroma has a remarkable aromatic richness, notes of ripe black fruit and dark chocolate, with floral notes of lavender and ripe strawberry. All this fruity profile is integrated with subtle earthy notes. Great concentration and intensity.</p> <p>In the mouth, it has an excellent balance between the evident tannins, but dominated by the clay. The concentration and breadth are remarkable, with an impressive volume in the mouth. It is rich and textured, with a long and pleasant finish.</p>
<i>Pairings</i>	<p>Given 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 cooked meals. 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>	Caixas de cartão com 6 garrafas