



*Figueirinha*

# AMNÉSIA

WINE ORIGIN REGIONAL ALENTEJANO  
RED WINE 2017

**TASTING NOTE:** Presents an intense ruby color, wild berry and black tea aroma, soft tannins and a well balanced acidity.

**SERVICE:** Should be served at a temperature of 16°C to 18°C, to accompany meat and cheese.

**OENOLOGISTS :** Filipe Sevinate Pinto and Susana Correia

**VITICULTURE:** Artur Estêvão

**ORIGIN:** Beja, Alentejo, Portugal

**SOIL:** Clayey

**VARIETIES:** Aragonez (35%), Cabernet Sauvignon (35%) and Syrah (30%)

**VINIFICATION:** Partial fermentation in stainless steel tanks with reassembly and part in stainless steel mechanized vats. Tanning short and fermentation temperature of 26°C.

**ANALYSIS:**

Alcohol content	14,5% vol.
Total acidity	5,1 g/L in tartaric acid
Total sugar	1,4 g/L
PH	3,82

