

TERRA D'ALTER, TELHAS

RED

VARIETIES

95% Syrah, 5% Viognier (Antas Vineyard)

REGION

Alentejo Regional Wine

SOIL TYPE

Granite

ΡН

3.59

ALCOHOL CONTENT

14.9% VOL

TOTAL ACIDITY

5.7 g/l

REDUCING SUGARS

0.4 g/L

TASTING NOTES

Perf umed nose with notes of violets, ground pepper, ro asted meat and tar. Exotic flavours of oriental woods a nd spices with an envelope of ripe red fruits. Very tasty finish with notes of cedar and vanilla.

VINIFICATION

The two varieties were co-fermented with autochtho nous yeasts in small open tanks with submerged cap. Fermentation was concluded in new American oak barrels with battonage. This was followed by malolactic fermentation and ageing in barrels for 18 months.

PAIRING

Roast meat, cod, buttery cheese.



LOGISTICS DATA

TERRA D'ALTER TELHAS . RED

 N°. LEVELS

9

N°. UNITS PER LEVEL

72

N°. UNITS PER PALLET

648

UNITS 6

NET WEIGHT KG 4.5

GROSS WEIGHT KG 7.8

ITF 25600370480113

IMPAR