



HERDADE DAS MOURAS DE ARRAIOLOS
RED RESERVE 2010
VINHO REGIONAL ALENTEJANO

Origin:	Alentejo (Arraiolos)
Grape Variety:	Trincadeira, Alicante Bouschet and Aragonez
Alcohol:	14%
Vinification:	Light cold maceration and traditional fermentation with skins with temperature of 28°C. The blend aged for 6 months in French oak barrels followed bottle aging.
Tasting Notes:	A deep rubi color blend awakens the senses to take pleasure of its ripe red fruits combined with jam and vanilla, and intensifies the tasting of a well structured wine with excellent volume and long and persistent finish.
Suggestions:	This wine must be served at a temperature between 16°C to 18°C. It is perfect to serve with roasted, grilled meat dishes and stews.

