



MOIRAS AVELUDADO RED 2012
VINHO REGIONAL ALENTEJANO

Origin:	Alentejo (Arraiolos)
Grape Variety:	Trincadeira, Syrah and Alicante Bouschet
Alcohol:	13,5%
Vinification:	Traditional fermentation with skins at a controlled temperature of 28°C.
Tasting Notes:	The deep ruby blend poured into the glass rise a berry aroma combined with balsamic notes. In taste, is very persistent. The finish is gentle and velvety.
Suggestions:	It should be served at 16° to 18°C with grilled red meat dishes and cold soup.

