



**2018**

## QUINTA DO FRANCÊS

*Red*

### Tasting Notes:

Dark ruby colour with exuberant dark and red fruits flavours. Expressive, elegant and well balanced, persisting across a long finish. This wine has clear French touches.

### Winemaking methods:

Grapes are selectively handpicked in 12 Kg boxes with a double selection process in the vineyard and in the winery. 100% destemmed and gently crushed. Fermented in temperature controlled stainless steel tanks at 28 to 32 °C during 8 days and 21 days of maceration.

Malolactic fermentation: In French oak barrels.

Oak usage: Traditionally aged in new oak barrels for 14 to 20 months before bottling.

Fining: Generally no fining.

### Service:

Best enjoyed at 18 - 20°C.

### Wine producer:

Quinta do Francês Odelouca River Valley

**Wine-grower:** Patrick Agostini

**Winemaker:** Patrick Agostini

## Technical Data

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Region	IGP Algarve
Appellation	Vinho Regional Algarve
Blend (if any)	Cabernet Sauvignon - Syrah - Trincadeira, Aragonês
Climate	Mediterranean/continental Hot days with cold nights.
Soil	Poor schist clay soil on south facing terraces
Density of plantation	3700 plants per hectare.
Pruning technique	Vertical shoot positioned.
Alcohol at Bottling	13.5%
Bottle Size	750 ml