

## ART.TERRA

ORGANIC 2016

### HARVEST REPORT

The 2016 harvest was characterized by drought in the Alentejo. The winter was very dry and cold. In the spring the rain appeared, and the temperatures were mild which led to a strong growth. The summer was very hot and dry which causes a two-week delay in the maturation process. The result of this vintage were white wines full-bodied with flavors and reds with great aromatic intensity and lots of elegance.

<b>HARVEST</b>	<b>GRAPE VARIETIES</b>	
2016	Touriga Nacional, Syrah	
<b>CLASSIFICATION</b>	<b>YIELD (TON/HA)</b>	<b>SOIL</b>
IG Alentejano	6	Clay and Schist



### VINIFICATION

Hand harvested. Total Destemming. Maceration before fermentation during 48h. Fermentation with controlled temperature (22°C-28°C) in open vats (lagares) with automatic pigeurs. Malolatic Fermentation stainless steel tanks.

### AGEING

In vat 'sur lie' for 6 months

### TASTING NOTES

**COLOR:** Deep ruby

**AROMA:** Wild berries, mint leaves, orange skin and white flowers

**PALATE:** Powerful, nice freshness, ripe and soft tannins, pleasant aftertaste.

### MATCHES WITH

Full flavored and roasted red meats, game and pork.

### ANALYSIS

Alcohol: 14 %

Total acidity: 5,7 g/l

pH: 3,77

Volatile acidity: 0,64 g/l

### AVAILABLE IN

0,75 L

### AWARDS

Product produced and marketed according to stutory and regulatory requirements on food safety - contains sulfites

Store in a cool, dry place, away from direct light. Always store the product at temperature of 12°C to 20° C.