

ART.TERRA

AMPHORA TINTO 2020

HARVEST REPORT

2020 was a difficult year in Alentejo. Winter was cold and rainy and Spring was very rainy with a lot of mildew pressure. The Summer was hot and dry however, the soils showed a big presence of water. During the maturation, the cold and dry nights allowed to preserve the acidity and reach very balanced levels of phenolic maturation.

HARVEST

2020

GRAPE VARIETIES

Aragonez, Trincadeira, Moreto, among others

CLASSIFICATION

IG Alentejano

YIELD (TON/HA)

6

SOIL

Clay and Schist



VINIFICATION

Hand Harvested. Fermented in Amphora with indigenous yeasts. Long contact with skins (around 60 days). Malolatic under skins.

AGEING

3 months in small amphoras sur lies

TASTING NOTES

COLOR: Bright Red

AROMA: Strong primary fruit with some earthy notes, iodine and eucalyptus notes from the amphora.

PALATE: Great texture, fine tannins, soft and pleasant

ANALYSIS

Alcohol | 13,5 %

Total Acidity | 5,6 g/l

PH | 3,80

Volatile Acidity | 1,04 g/l

MATCHES WITH

Mediterranean food, soft cheese and tradicional Alentejo sausages.

AVAILABLE IN

0,75L

AWARDS

Product produced and marketed according to statutory 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.