

# QO RED



**Soils:** Calcareous clays

**Varieties:** Syrah, Alicante Bouschet, Aragonez and Touriga Nacional

**Origin:** Vinho Regional Algarve

**Winemaking:** Hand harvested very selective in 20kg boxes, was fermented at controlled temperature and subsequently matured with French oak staves for a period of 6 months.

**Alcohol:** 13,5% v/v

**Storage:** 16°C

**Serve:** Between 16-18°C

**Gastronomy:** Red meats, game, cheese and smoked sausage.

**Tasting Notes:**

**Cor:** Ruby colour

**Aroma:** Notes of red fruit and spices

**Taste:** Medium taste entry, soft tannins with a fruity and persistent finish.

**Producer:** Joaquim & Tiago Lopes

**Winemaker:** Frederico Vilar Gomes

**Launch date:** September 2018