



# Adega de Redondo, Porta da Ravessa Reserva especial Tinto (30yr), Vinho Regional Alentejano, Portugal, 2017

## Producer Profile

The claim to be Portugal's most impressive and dynamic cooperative winery, is not without substance.

Adega Cooperative de Redondo brings together around 200 producers, representing more than three quarters of the viticultural sub-region of Redondo, deep in the Alentejo. Founded in 1956 by just 14 growers, with an aim to rejuvenate the region after the ravages of phylloxera and a government's singular determination to support cereal monoculture to the detriment of other crops, Adega de Redondo was born. Today they fly the flag for authentic, quality Alentejo wines, are a proud member of the Alentejo Wines Sustainability Program, with a focus on red wine production, which accounts for 75% of their total, alongside fresh whites from indigenous varieties.

## Viticulture

A blend of Alicante Bouschet, Touriga Nacional, Syrah and Touriga Franca grapes, from vines planted mainly on clay-limestone soils and schist within the Vinho Regional Alentejano.

## Winemaking

Fermentation takes place in stainless steel vats at a controlled temperature of 26°C. The wine is then aged for 12 months in French oak barrels followed by 12 months in the bottle prior to release.

## Tasting Note

This 30 year anniversary wine is intense in colour, with elevated aromas of black brambles combined with cocoa notes and tobacco leaves. The palate offers great depth and concentration, with grippy tannins providing a solid backbone to balance the abundant fruit.

## Food Matching

This is red meat territory ... game, pork, beef and roast lamb, but particularly delicious with stewed pork cheeks.

Product code: 4662

## Technical Details

### Varieties:

Touriga Nacional 30%  
Alicante Bouschet 30%  
Others 40%



**ABV:** 14%

**Closure:** Natural cork

**Colour:** Red

**Style:** Still wine

**Case Size:** 6 x 75cl

### Oak Ageing

**Time:** 12 Months

**Type:** French 300 and 700  
Litres

**% wine oaked:** 100

**% new oak:** 30

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