

Product code: 4661

Adega de Redondo, Porta da Ravessa Tinto Reserva, Alentejo, Portugal, 2019



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 generous blend of indigenous Touriga Nacional and Alicante Bouschet, with Syrah grapes, from vines planted on mainly granitic soils, with small pockets of schist and clay-limestones within the Vinho Regional Alentejano.

Winemaking

Controlled fermentation in stainless steel vats at 24°C, followed by 6 months ageing in a combination of 300l and 700l French oak barrels.

Tasting Note

Deep, rich bramble and intense blackberry characters, wrapped in soft notes of spice and tobacco, provide a complex and welcome aroma on the nose. Complex and full bodied, with damson and cassis on the palate, supple tannins and a long, generous finish.

Food Matching

A very versatile wine, suitable for pairing with all red meats dishes; particularly good with traditional Portuguese stew, and mature sheep cheeses.

Technical Details

Varieties:

Touriga Nacional 40%

Syrah 35%

Alicante Bouschet 25%

ABV: 14%

Closure: Technical cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 6 Months

Type: French 300 and
700 Litres

% wine oaked: 100

% new oak: None