



2018

ODELOUCA

Red

Tasting Notes:

Deep ruby colour, intense aroma of dark and red fruits, concentrated, full bodied ripe tanins, well balanced with excellent and long finish.

Winemaking methods:

Grapes were picked by hand in 12 Kg boxes with a double selection process in the vineyard and in the winery. The wine was fermented after a 2 days cold pre-fermentation in thermo-regulated stainless steel tanks between 26-30°C during 8 days and 18 days of maceration.

Oak usage: 9 to 12 months in French oak barrels.

Service:

Best enjoyed at 18 - 20°C.

Wine producer:

Quinta do Francês Odelouca River Valley

Wine-grower: Patrick Agostini

Winemaker: Patrick Agostini

Technical Data

Region	IGP Algarve
Appellation	Vinho Regional Algarve
Blend (if any)	Cabernet Sauvignon, Trincadeira, Syrah and Aragonês, Touriga Nacional
Climate	Mediterranean/continental Hot days with cold nights.
Soil	Acidic Rocky Schist.
Density of plantation	3700 plants per hectare.
Pruning technique	Vertical shoot positioned.
Alcohol at Bottling	13,5%
Bottle Size	750 ml