



## MONSARAZ

Red

## HARVEST

2018

## REGION

Alentejo DOC

## GRAPES

Alicante Bouschet (40%) - Trincadeira (30%) - Aragonez (30%)

## VINIFICATION

Hand-picked grapes are unloaded and immediately destemmed and crushed. The fermentation begins in vats at controlled temperature of 28° C (82.4° F). After fermenting, the wine is sampled on a regular basis, with the best batches being duly identified, set aside and stabilized.

## AGING

Two special batches are then selected, one destined to age in french oak, later to be rejoined with the other, which had been kept in vats.

## CONSUMPTION

It can be drunk now or stored for 2 to 3 years after bottling, as long as the storage conditions are suitable. Recommended serving at temperature 16° to 18° (60,8° to 64,4° F).

## GASTRONOMY

This wine is a fine accompaniment to grilled or roasted meat dishes, pates and aged chesses.

## ANALYSIS

Alcoholic degree: 14,5% vol.

Total Acidity: 5,9 g/l

pH: 3.69

Reducing Sugars: 2,3g/l

## CODES

EAN-13: 5601377023026

cx.12 ITF-14: 25601377000953  
0,375L

EAN-13: 5601377335080

cx.6 ITF-14: 15601377339087  
0,75L



## WINEMAKER'S NOTES: Rui Veladas e Tiago Garcia

The wine have a distinct ruby-red colour, ripe red fruit aroma integrated with notes of spices. Soft, intense and full bodied, in an attractive set with long and persistent finish.

## PALLETISATION SPECIFICATIONS

Bottle: 0,375L

Bottles per box: 12

Box weight: 8,4kg

Box measures (HxWxL):

230 x 190 x 250 mm

Boxes per pallet: 108

Rows per pallet: 6

Boxes per Row: 18

Pallet weight: 907kg

Pallet height: 160 cm

Bottle: 0,75L

Bottles per box: 6

Box weight: 7,5kg

Box measures (HxWxL):

318x146x218mm

Boxes per pallet: 125

Rows per pallet: 5

Boxes per Row: 25

Pallet weight: 938kg

Pallet height: 175cm

**CARMIM**  
REGUENGOS

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