

SUSANA ESTEBAN

FOUDRE 2018

Vinho regional alentejano

Foudre 2018 comes from an exceptional 80-year-old vineyard located in the Serra de São Mamede at 700 meters of altitude.

It was vinified in a 1961 Foudre Alsatian of 1150 liters of capacity where it was interned for 16 months.

VARIETIES

A mix of traditional varieties from Serra de São Mamede

HARVEST

Hand picked with 20Kg boxes and carefully selected at the winery.

BOTTLING

March 2020

PRODUCTION

1300 bottles and 60 Magnums

ALCOHOL

12.5

ACIDITY

5.3

pH

3.28

TASTING NOTE

The nose impresses from the first moment by its intensity and peculiarity, fruit of the combination between the aroma of the vineyards of the mountain and the hue of foudre, which gives it a unique complexity that is transmitted in the mouth where it is wide and deep and mineral.

