



Product Technical Data

FTP 7

TERRAS DE ALTER C. V.

Date 21-04-2008

Outeiro do Mouro 2007

Composition	77% Syrah, 20% Alicante Bouschet e 3% Petit Verdot
Production	Full destemming followed by cold soft crushing. Stainless steel fermentation with controlled temperature (20°C to 22°C) for 7 days long period with daily manual pump over. Post-fermentation maceration for 5 days more. Malolactic fermentation in stainless steel followed by a 14 months maturation period in new oak barrels.
Colour	Dark red-ruby.
Aroma	Great intensity with red and black fruit with notes of spices and mocha. Very good and integrated oaky aroma.
Palate	Notes of red and black fruit, good acidity, structure and great complexity. Abundant tannins but of great quality revealing good volume. Very long and pleasant finish.
Presentation	0.75, 1.5 e 3.0 litre bottles
Technical data	
Total alcohol	14,8% at 20°C
Total acidity	5,5 g/dm ³
Free sulphur	26 mg/dm ³
Total sulphur	82 mg/dm ³
ph	3,70
Residual sugars	2,5 g/dm ³
Winemaker	Peter Bright
Producer	Terras de Alter Companhia de Vinhos Zona Industrial de Fronteira Lote 22 a 28 7460 Fronteira
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