



Terra Grande Reserva 2018

Parras Vinhos, Alentejo, Portugal

LCBO # 549782 | 13.9 % alc./vol. | \$14.95 | Release: 15-May-2021

Granada colour. Complex red fruit aromas combined with vanilla hints from oak aging. Silky and bodied mouth feel with ripe and mild tannins. Long and well structured finish.

History & Terroir:

In 2014, Parras Vinhos acquired property in the village of Redondo, Alentejo. Initially, this acquisition consisted of 180 Ha of land in the so-called Monte da Candeeirinha, of which only 70 Ha are vineyards. Their proximity to the Serra d'Ossa highlands results in high temperature fluctuations. A year later additional 200 Ha were acquired surrounding the Vigia dam: with deep shale base, excellent for the production of red grapes, and by 2019 the goal is to fill 150 Ha with vines, consisting of only red grape varieties.



Vinification:

Selected grapes from the better exposed plots. Separate fermentation in small vats at 25°C for 8 days. Aged in French and American barrels for 6 months.

Varieties: Alicante Bouschet 40%, Aragonez (known elsewhere as Tempranillo, Cencibel, Tinta del Pais, Roriz...) 30%, Trincadeira 30%

Residual sugar: 8 g/L

Serving suggestion and food pairing: Decant and serve at 16 °C with red meats, barbeque fare, hard cheeses and roasted nuts. Can be enjoyed now or cellared for ~5 years.

