

TECHNICAL SHEET

Grape Varieties: Petit Verdot and Touriga Nacional

Identity: AMMA is the premium wine of Herdade do Arrepiado Velho, a wine that is only produced in rare vintages when natural conditions produce the very highest quality grapes. The final blend is a composition of wines from the top rated barrels in the cellar. Very limited number of bottles

Production: 3000 bottles in 0.75L

Winemaker's Notes: Concentrated dark violet color. Generous nose with very intense aroma of crushed blackberries and blue berries. Complexity comes from deep floral scents and toasted barrel notes. Powerful mouth-feel from firm very ripe tannins and a very long finish that is complex and sustained. Serve at 16°C and enjoy with roasted red meat or game that has been lightly caramelized and served with black fruit jelly. Match also with a powerful Portuguese cheese from Azeitão or a Roquefort

Alcohol: 15.5 %/Vol

Ageing: 24 months in French oak barrels and 12 months in the bottle

Viticulture: Small plots of vines growing on sub-zones of very infertile rocky schist soils naturally produce low yields of concentrated and healthy fruit characterized by deep aromatic intensity. After prolonged monitoring the bunches are selectively handpicked into small boxes at the peak of tannin ripeness

Vinification: All bunches entering the winery are passed over a sorting table and subjected to intensive quality control. The grapes are gently crushed and moved by gravity into temperature regulated vats. Both alcoholic and malolactic fermentation occur naturally with no inoculation. The post fermentation maceration on skins lasted for 28 days. This naturally produced wine was lightly filtered and may cast a deposit over time.

Oenologist: António Maçanita



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