

**Region:** Alentejo**Winemaker:** Sónia Martins

### Wine and Region

Sericaia wines are born from the need to rediscover a "terroir" of distinct identity within the Alentejo region.



In 2013, we identified the São Mamede Mountain, in Portalegre, as the sub-region with the perfect characteristics to start the production of Alentejo wines in altitude and with a distinctive character.

In the São Mamede Mountain, it is found the fusion between the schist, clay, and granite soils, where we can produce wines of an unmatched freshness and elegance in Alentejo, with extraordinary significance.

### Technical Information

**Climate:** Continental-Mediterranean

**Soil:** Granitic, schist, clay-limestone

**Grape Varietals:** Aragonês, Alicante Bouschet, Trincadeira

**Winemaking:** Prefermentative maceration at low temperatures. Fermentation in stainless steel vats at controlled temperature between 24° and 26°C (75.2-78.8°F)

**Aging:** Aged 9 months in "Allier" French oak barrels, new and used

### Tasting Notes

**Colour:** Intense ruby

**Aroma:** Notes of ripe wild berries, notes of coffee

**Palate:** Fresh with soft tannins well integrated

**End:** Balanced and elegant

### Food Pairing Suggestions

Grilled and Roast dishes, with spices, as well as washed rinded cheeses

