

Alandra Red 2022 6x75cl

Winemaker Notes

Young and vibrant fruit with aromas of forest fruits. Elegant, with fine tannins and nice texture.

Vineyard

Sourced from select vineyards around Portugal to deliver a consistent blend.

Winemaking

Individual grape varieties were processed and fermented separately and then blended. The resulting wine is rested in tanks for few months before bottling.

Vintage

The 2022 agricultural year was a dry year. During the vegetative rest period (autumn-winter) and spring, there were mild temperatures and low precipitation values. In the vineyard, budbreak was early, as in the previous year, and moderate temperatures anticipated vegetative development. The very high temperatures and the lack of water in the summer contributed to distant maturation between the varieties, resulting in a precision harvest with a special focus on the expression of each variety.

Food match

Great as an aperitif or with pizza or pasta salad.



Grapes

40% Trincadeira

25% Castelão

25% Aragonês

Region/Appellation

Alentejo

Alcohol by volume

13%

Residual Sugar

16 g/l

pH

3.6

Total Acidity

6 g/l

Drinking Window

2025 - 2026

Tasting Guide



Tasting note printed

20/04/2025