



QUINTA DO PARAL RESERVA WHITE

Vintage 2018 Denomination Vinho Regional Alentejano Vineyard 30 ha in Vidigueira, Alentejo, Portugal

VITICULTURE
Soil Granit and schist
Texture Sandy loam
Vine conduction Unilateral cordon
Yield 6 tons/ha

GRAPESChardonnay 60% / Sauvignon Blanc 40%

HARVEST by hand

VINIFICATION

After hand picking and selection of the bunches, grapes are de-stemmed and then pressed. The must was carefully statically decanted and fermented at controlled temperatures (12-16°) in French oak barrels. After the fermentation, it aged for 6 months *sur lies*.

TASTING NOTES The harmony of the tropical fruits aromas, lime and mineral notes, allied with the toasted barrel notes give this wine freshness, length and elegance with a persistent and crispy acidity.

Bottled in May,2020

TECHNICAL INFORMATION

Alc.: 13,5 % / Volatile acidity: 0,24 g/dm³

Total acidity: 5,7 g/dm³/ Total sugar: 0,9 g/dm³ / pH 3,53





QUINTA DO PARAL VINHAS VELHAS RED

Vintage 2018 Denomination DO Alentejo Vineyard 12 ha in Vila de Frades, Vidigueira, Alentejo, Portugal

VITICULTURE

Soil Granit Texture Sandy loam Vine conduction Bilateral cordon Yield 4 tons/ha

VARIETIES

Aragonez 50% / Tinta Grossa 50%

HARVEST by hand

VINIFICATION

After hand picking and selection of the bunches, de-stemmed grapes ferment in *lagar* at controlled temperature (24-28°) during 15 days.

The wine aged for 18 months in French oak barrels.

TASTING NOTES Complex wine with wild berries and spices notes. In the mouth it is particularly elegant and balanced with velvet tannins, giving complexity and freshness to this wine, which has a huge ageing potential.

Bottled in June 2020

TECHNICAL INFORMATION

Alc.: 15% / Volatile acidity: 0,69g/dm³

Total acidity: 5,7g/dm3/ Total sugar: 0,8 g/dm3 / pH 3,84





QUINTA DO PARAL VINHAS VELHAS WHITE

Vintage 2018 Denomination DO ALENTEJO Vineyard 10 ha in Vila de Frades, Vidigueira, Alentejo, Portugal

VITICULTURE

Soil Granit Texture Sandy loam Vine conduction Bilateral cordon Yield 4 tons/ha

VARIETIES

Antão Vaz 70% / Perrum 30%

HARVEST by hand

VINIFICATION

After hand picking and selection of the bunches, grapes are de-stemmed and then pressed. The must was carefully decanted and fermented at controlled temperatures (12-16°) in French oak barrels. After the fermentation, it aged for 9 months *sur lies* with *batonnage*

TASTING NOTES Elegant wine, with fresh aromas of tropical fruits and notes of minerality, combined with the creaminess of the barrel where it aged. Excellent balance with a persistent and complex finish.

Bottled in April 2020

TECHNICAL INFORMATION

Alc.: 12,5% / Volatile acidity: 0,42 g/dm³

Total acidity: 5,5g/dm³/ Total sugar: 0,6 g/dm³ / pH 3,65



QUINTA DO PARAL WHITE

Vintage 2018 Denomination Vinho Regional Alentejano Vineyard 30 ha in Vidigueira, Alentejo, Portugal

VITICULTURE Soil Granit and schist Texture Sandy loam

Vine conduction Unilateral cordon

Yield 10 tons/ha

VARIETIES

Antão Vaz / Verdelho / Vermentino / Viognier

HARVEST by hand

VINIFICATION

After hand picking and selection of the bunches, the grapes are destemmed and pressed, fermentation occur with controlled temperatures (12-16°) in stainless steel vats.

TASTING NOTES

Complex aroma of tropical fruit, pineapple and passion fruit, combined with the fresh tangerine zest. It's a balanced, elegant and fresh wine with a good persistence.

Bottled in September 2019

TECHNICAL INFORMATION

Alc.: 12,5% / Volatile acidity: 0,30 g/dm³

Total acidity: 6,1g/dm³/ Total sugar: 0,4 g/dm³ / pH 3,66



QUINTA DO PARAL COLHEITA SELECIONADA WHITE

Vintage 2018 **Denomination** Vinho Regional Alentejano **Vineyard** 30 ha in Vidigueira, Alentejo, Portugal

VITICULTURE

Soil Granit and schist
Texture Sandy loam
Vine conduction Unilateral cordon
Yield 8 tons/ha

VARIETIES

Arinto 90% / Vermentino 10%

HARVEST by hand

VINIFICATION

After hand picking and selection of the bunches, grapes are destemmed and the must is statically decanted. Fermentation occur with controlled temperatures (12-16°) in new French oak barrels, followed by a 3-month ageing.

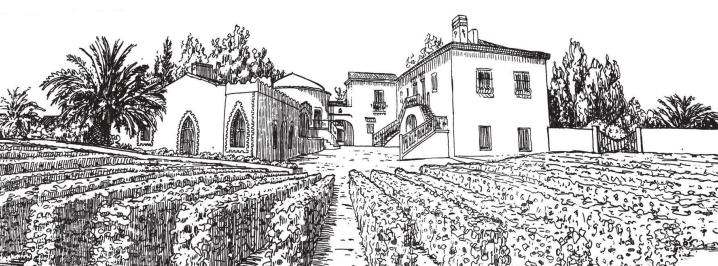
TASTING NOTES Complex aromas with lime and lemon notes, combined with the minerality of the grapes. Very good acidity which gives a persistent and unique freshness.

Bottled in June 2019

TECHNICAL INFORMATION

Alc.: 12,5% / Volatile acidity: 0,30 g/dm³

Total acidity: 6,0g/dm³/ Total sugar: 2 g/dm³ / pH 3,50





QUINTA DO PARAL COLHEITA SELECIONADA TINTO

Vintage 2017 Denomination Vinho Regional Alentejano Vineyard 30 ha in Vidigueira, Alentejo, Portugal

VITICULTURE

Soil Granit and schist Texture Sandy loam Vine conduction Unilateral cordon Yield 8 tons/ha

VARIETIES

Alicante Bouschet 25% / Touriga Nacional 25% / Cabernet Sauvignon 25% / Syrah 25%

HARVEST by hand

VINIFICATION

After hand picking and selection of the bunches, de-stemmed grapes ferment in an automated *lagar* at controlled temperatures (24-28°), followed by malolactic fermentation. It ages for 9 months in French and American oak barrels.

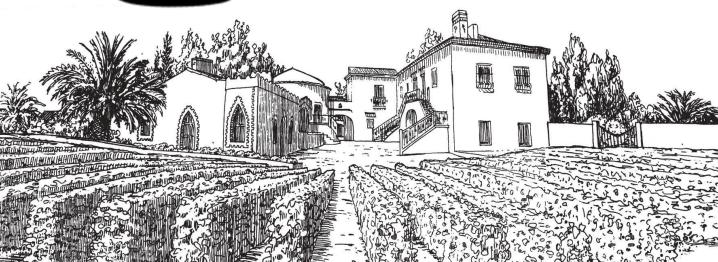
TASTING NOTES Wild matured berries, black and violet plums aromas, well integrated with the oak barrels where it aged, creating the complex flavours of this wine. The balance of the round tannins give a very elegant and extremely persistent finish.

Bottled in May 2018

TECHNICAL INFORMATION

Alc.: 15% / Volatile acidity: 0,50 g/dm³

Total acidity: 6,15g/dm³/ Total sugar: 3 g/dm³ / pH 3,60





QUINTA DO PARAL RESERVA RED

Vintage 2017 Denomination Vinho Regional Alentejano Vineyard 30 ha in Vidigueira, Alentejo, Portugal

VITICULTURE

Soil Granit and schist Texture Sandy loam Vine conduction Unilateral cordon Yield 6 tons/ha

VARIETIES

Alicante Bouschet 40% / Cabernet Sauvignon 40% Malbec 10% / Marselan 10%

HARVEST by hand

VINIFICATION

After hand picking and selection of the bunches, grapes are destemmed and then ferment in an automated lagar at controlled temperature (24-28°) for 12 days.

It ages for 16 months in French and American oak barrels.

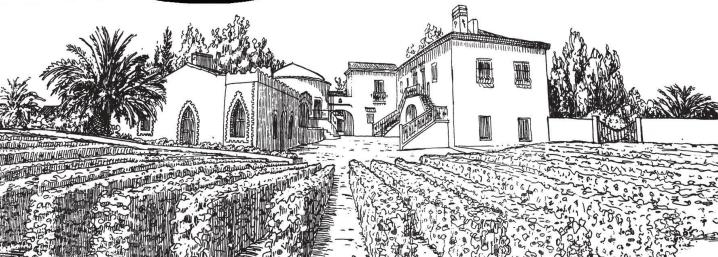
TASTING NOTES Extremaly elegant wine with an aromatic intensity of matured black fruit and pepper notes. With a long and persistend finish, this wine has a unique character.

Bottled in January 2019

TECHNICAL INFORMATION

Alc.: 15% / Volatile acidity: 0,70 g/dm³

Total acidity: 6g/dm³// Total sugar: 0,6 g/dm³ / Ph 3,80





QUINTA DO PARAL RED

Vintage 2018 Denomination Vinho Regional Alentejano Vineyard 30 ha in Vidigueira, Alentejo, Portugal

VITICULTURE

Soil Granit and schist
Texture Sandy loam
Vine conduction Unilateral cordon
Yield 10 tons/ha

VARIETIES

Touriga Franca 25% / Touriga Nacional 25% / Petit Verdot 25% / Petite Syrah 25%

HARVEST by hand

VINIFICATION

After hand picking and selection of the bunches, de-stemmed grapes ferment in stainless steel vats at controlled temperatures 24-28°, followed by malolactic fermentation.

TASTING NOTES Red fruit aromas with the floral notes of Touriga Nacional and Touriga Franca. With an acidity that gives freshness, it's an intense and elegant wine.

Bottled in September 2019

TECHNICAL INFORMATION

Alc.: 13% / **Volatile acidity:** 0,60 g/dm³

Total acidity: 5,1 g/dm³/ Total sugar: 0,5 g/dm³ / pH 3,86

