

# Trinca Bolotas



## TASTING NOTE

Intense ruby colour. This wine has an aroma of vibrant red fruit with floral notes, courtesy of the Touriga Nacional grape variety. On the palate, it is incredibly balanced with very smooth tannins and a refreshing acidity. An extremely gastronomic wine with a long finish.

## GRAPE VARIETY

Alicante Bouschet (44%); Touriga Nacional (40%); Aragonez (16%).

## INTEGRATED PRODUCTION METHOD

All the grapes used in this wine were produced in accordance with the Sustainable Agriculture Integrated Production guidelines as defined by the International Organisation for Biological and Integrated Control (OILB/IOBC): [www.iobc-wprs.org](http://www.iobc-wprs.org). The rigorous compliance with these practices is certified by an independent organisation, recognized by the Portuguese State.

## WINEMAKING

Vinified from selected batches of Alicante Bouschet, Touriga Nacional and Aragonez grapes. After destemming and soft-crushing, pre-fermentative maceration took place for 3-4 days to add further complexity. The wine fermented at 26°C with gentle pumping-over to preserve the fruit and extract the smooth tannins that provide vital balance.

## MATURATION

After malolactic fermentation, the wines aged for 6 months in stainless steel tanks. They were subject to light filtration prior to bottling.

## SERVE

Serve directly from the original bottle. Recommended temperature: 16°C to 18°C. Drink within 24 hours of opening.

## ENJOY

With its smooth tannins and enormous balance, this wine pairs wonderfully with light dishes, such as poultry and pasta, as well as with sausages, ham and more sophisticated meat dishes.

## TECHNICAL DETAILS

Alcohol | 13.5 %vol.  $\pm 0.5$

Total sugars | 2 g/L  $\pm 0.5$

Total sulphur dioxide | 120 mg/L  $\pm 20$

Total acidity (tartaric acid) | 5.5 g/L  $\pm 0.5$

pH | 3.6  $\pm 0.1$



## NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol | 10.7 g/100mL

Sugars | 0.2 g/100mL

Calories | 343 kJ/82 kcal

Suitable for vegetarians | Yes

Suitable for vegan | Yes

ALLERGENS | Contains sulfites.

## Trinca Bolotas Red 2023



### PRODUCT DESCRIPTION

Free to roam in the oak forests, where it feeds on acorns, the "Trinca Bolotas" pig - native to Portugal - is the only surviving grazing pig in Europe. The way in which it shapes the landscape and preserves the Mediterranean woodlands of the region is part of Alentejo's heritage. It is also a gastronomic treasure, always present in the local cuisine. Named after this reputable pig, this wine combines two of Alentejo's biggest symbols.

TYPE | Still Wine

COLOUR | Red

SUSTAINABLE VITICULTURE | Yes

CLASSIFICATION | DOC Alentejo

REGION | Alentejo

COUNTRY | Portugal

WINEMAKER | Luís Cabral Almeida.

BOTTLER | Sogrape Vinhos, S.A.,  
Avintes, Portugal

SHIPPER | Sogrape Vinhos, S.A.



BE RESPONSIBLE. DRINK IN MODERATION.

Does not contain genetically modified organisms (GMOs), does not contain proteins or DNA from GMOs and not made from GMOs, in conformity with European Regulations (CE) 829/2003 and (CE) 1830/2003.



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