



TERRAS D'EL REI

“THE LANDS OF THE KING”

REGIONAL WINE FROM ALENTEJO

type: Red
grapes: Trincadeira, Aragonez and Castelão
country of origin: Portugal
region: Alentejo

oenology:

Traditional winemaking process with fermentation in stainless steel vats with a controlled temperature of 28°C (82.4°F).

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tasting notes:

Crystal clear wine, with a garnet colour, aroma of ripe fruit, mellow and medium bodied on the palate.

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serving suggestion:

This wine can be paired with roast meats and cheeses.

RECOMMENDED SERVING TEMPERATURE: 14° to 16°C (57.2° to 60.8°F).

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drinking suggestion:

It can be drunk now or stored for 2 to 3 years after bottling, as long as the storage conditions are suitable.



REGIONAL WINE FROM ALENTEJO

type: White
grapes: Síria and Rabo de Ovelha
country of origin: Portugal
region: Alentejo

oenology:

Traditional winemaking process with fermentation in stainless steel vats with a controlled temperature of 15°C (59°F).

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tasting notes:

Crystal clear wine, with a straw colour, a fresh and fruity, balanced in the palate.

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serving suggestion:

This wine can be paired with salads, seafood and fish.

RECOMMENDED SERVING TEMPERATURE: 10° to 12°C (50° to 53.6°F).

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drinking suggestion:

It can be drunk now or stored for 2 years after bottling, as long as the storage conditions are suitable.