

Terra d'Alter 2018 Alicante Bouschet (Alentejo)

WineWise Code	PTD-ALB18
Country	Portugal
Region	Alentejo
Producer	Terra d'Alter
Color	Red
Alcohol by Volume	14.5
Acidity	5.5
Residual Sugar	1.3
Closure	Natural Cork
Annual Production (this wine only)	2000
Varieties	100% Alicante Bouschet
Maceration Notes	2 weeks cuvaion
Pumpover/Punchdown	punchdowns
Destemming	Complete
Fermentation Vessel	Stainless Steel
Fermentation Duration	2 weeks
Aging Method	Used Barrique 60%, Stainless Steel 40%
Aging Duration (months)	8
Filtered	No
Yeast	Spontaneous
Malolactic	Yes
Added Sulfur	Yes, 50ppm
Vineyard	Boavista (good view)
Soil Type	Calcareous, Gravel
Elevation (meters)	300
Vineyard Aspect	Northwest
Vine Age (years)	20
Vine Yields (HL/HA)	50
Farming Practices	Sustainable
Grape Picking	Hand-harvested

Notes on the producer:

The Alentejo is the most southerly Portuguese region from which we buy wine, with the attendant risk of excessive heat. But that is not to reckon with the instincts and 35-year experience of Peter Bright, the celebrated Australian who is one of the founding partners of this young estate. One of the first of the "Flying Winemakers", he has been settled in Portugal for many years now and arguably has more experience of the country's varied vineyards than anyone else, allied to a top-notch technical know-how. He liked the soils of this corner and planted his flag here, with a view to making good value, modern wines from indigenous varieties. He has succeeded with a vengeance, so you can find in this range a brilliant collage of single varietal wines at very modest prices that offer you a fascinating view of some of Portugal's most interesting varieties. We are beyond happy to report the return of his red wines to our range, better than ever!



WineWise Notes on the Wine:

It is not every producer who is attracted to Alicante Bouschet, but Peter Bright never shrinks from an interesting engagement. The deep hue of this "cépage teinturier" is a given. But what took us completely by surprise was the relative finesse and purity of the fruit, as well as the innate balance of such a rollicking, high-octane wine. He takes it to new heights of interest and class in every vintage. We would probably garner more interest if we doubled the price, which would be justified by its quality. There is no bigger bargain in our portfolio. Sumptuous beyond belief, and bursting with gorgeous spicy fruit.

