



Technical Specifications – JK Elpenor Alfrocheiro 2016

Name of the wine:	JK Elpenor Alfrocheiro
Current production year:	2016 harvest
Previous production year:	-
Name of the farm:	Quinta do Cruzeiro
Location of the winery:	Quinta do Cruzeiro - Mangualde
Total number of wine prod. hectares:	20
Foundation of the winery:	Mid-19 th Century
Wine makers:	Julia de Melo Kemper
Demarcated region:	Dão (Portugal)
Classification:	Denominação de Origem Controlada - DOC Dão
Grapes:	Alfrocheiro
Type of fermentation:	Alcoholic fermentation Malolactic fermentation
Fermentation:	Granite rock tanks; grapes treaded by foot
Analytical parameters:	Alcohol (%): 13,5 Reducing sugar: 0,4 Total acidity (g/l): 5,76 Volatile acidity (g/l): 0,40 Dry extract (g/l): 26,1 SO ² free (mg/l): 25 SO ² total (mg/l): 93 pH-value: 3,52





Available in bottles of:	0,75 l
Age of the vines:	2003
Type of conduction:	Royat & Guyot
Type of soil:	Granitic origin
Orientation of the vineyard:	Half-hillside
Harvesting method:	By hand into small harvest baskets
Harvest time (month):	September
Climate:	Mediterranean with maritime and continental influences
Stabilization:	Natural stabilization
Filtration:	Lenticular
Characteristics:	This wine reveals a very concentrated ruby color with chunky nuances. On the nose it is very elegant with notes of ripe red fruits and rosemary combined with balsamic notes and expressions of pinecones and pine needles. It presents silky and enveloping tannins in the mouth, with a well harmonized texture and a soft and fresh volume. It shows a persistent aftertaste with a high bouquet.
Aging before sale:	In bottle
Recommended drink temperature:	16°C - 18°C