

Al-Mudd Clarete

Negra-Mole

GRAPE: Negra-Mole(100%)

HARVEST: 2021

ALCOHOLIC CONTENT: 13,5%

SOIL AND CLIMATE: Sandy loam. Mediterranean

VINIFICATION: Total destemming with subsequent fermentation in stainless steel vats at controlled temperature.

TOTAL ACIDITY: 4,6 g/L

SUGAR CONTENT: 1,3 g/L

PH: 3,7

CERTIFICATION: Algarve Regional Wine

TASTING NOTES:

Open garnet color, fresh, very fruity with red fruits and light licorice.

In the mouth it confirms the aromas being elegant, with a good acidity present that gives it freshness, being direct and long.

GASTRONOMY:

It is a versatile red that combines perfectly with both red and white meats, and can easily be paired with a fatty fish dish or cooked in the oven, not forgetting grilled sardines.

In desserts, the slight acidity makes it a good pairing with stronger sweets such as egg pudding or chocolate-based.

In cheeses, it goes well with blue or buttery cheeses..

