

Terra d'Alter 2022 Alfrocheiro (Alentejo)

WineWise Code	PTD-ALF22
Country	Portugal
Region	Alentejo
Producer	Terra d'Alter
Color	Red
Alcohol by Volume	13.5
Acidity	5.5
Residual Sugar	<0.3
Closure	Natural Cork
Annual Production (this wine only)	8000
Varieties	100% Alfrocheiro
Maceration Notes	20% whole bunches in ferment
Pumpover/Punchdown	Pumpover
Destemming	Partial
Fermentation Vessel	Stainless Steel
Fermentation Duration	2 weeks
Aging Method	Used Barrique 50%, Stainless Steel 50%
Aging Duration (months)	4
Filtered	Yes
Fining Agents	None
Yeast	Spontaneous
Malolactic	Yes
Added Sulfur	Yes
Vineyard	Boavista (good view)
Soil Type	Calcareous, Gravel
Elevation (meters)	280
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:

Peter likens this grape to Pinot Noir, though it is established that it is, in fact, the same variety as the Douro's Bastardo and the Jura's Trousseau. Like all these wines, it has a remarkably clear fruit impression, basically one of succulent blackberries. Indeed, it could just rest on its laurels and please on that strength alone, but it has an insistent undertow of tarry earth and then a tell-tale saltiness in the finish.