

THE  
OXFORD  
WINE  
COMPANY

## Terra D'Alter Zero S02 Aragonez , Alentejo

£11.99

**Vintage:** 2018  
**Bottle Size:** 75cl  
**Alcohol %:** 14.50%  
**Country:** Portugal

**Description:** Made from Aragonez (or the Tempranillo grape), this is intensely dark red in colour with a strong nose of soft red fruit and spicy vanilla. The palate is rich and tarry with wild strawberry flavours. Smooth and rich tannins lead to a long spicy savoury finish.

**Cepages:** Tempranillo  
**Group:** Portugal  
**Sub group:** Alentejo, Algarve, Tejo & Lisboa  
**Colour:** Red  
**Closure:** Screwcap  
**Producer:** Terra d'Alter  
**Website:** [www.terrasdealter.com](http://www.terrasdealter.com)

**Organic/Bio Status:** Vegan & Vegetarian

**Food / cocktail match:** Great vegetarian food lets the flavour of vegetables come through so that traditional red wine grapes, such as Pinot Noir or Tempranillo are an easy choice because they go well with a variety of vegetarian dishes and don't overpower the fresh flavors. Try this lovely wine with white beans or soy curls.

**Food / cocktail recipe:**

**Press**



OWC

"3% of Viognier skins, which Peter thinks softens the tannins in the Aragonez. Smoky, tobacco, ripe berry fruit. Dry and firm, but that sweet, sweet ripeness of fruit persists even against the dry, beefy tannins, but lovely balance, and good acid too, in a long, big, juicy wine" - Tom Cannavan, Wine Journalist.

Tom Cannavan

**Awards**

Commended - The International Wine Challenge.

**Other Info:**

The Alto Alentejo is a high-quality wine-producing region two hours' drive inland from Lisbon where vineyards date back to Roman times. The landscape is mainly flat with some hills and is characterised by distinctly Mediterranean edaphoclimatic conditions, though some areas have a continental microclimate. Its soils are notable for their diversity, ranging from the granitic soils of Portalegre and the calcareous and crystalline soils of Borba to the brown and red soils of Évora, Granja/Amareleja and Moura and the slate soils of Redondo, Reguengos and Vidigueira.

The Terra d'Alter vineyards are structured according to the new world approach, designed with the assistance of the University of Fresno, California. The vines are planted using modern training and irrigation techniques, facilitating treatment and ensuring quality. They cover extensive plains and gentle hills, always providing intense exposure to sunlight which assists the grapes' development, maturation and quality. Many indigenous varieties are grown plus international varieties such as Viognier.

Peter Bright is the oenologist. Peter is the original 'flying winemaker', a dynamic and enterprising Australian who has lived in Portugal since 1982, his motto is "experiment, but don't mix styles".