



House Of Beja, Tinto 2019

Alentejo, Portugal



PRODUCER

House of Beja is more than just an Alentejano wine: it encapsulates the character and soul of this wine region and is synonymous with the Portuguese way of life — good food, good wine, love and tradition. This is proudly a Propeller project. We've teamed up with an amazing grower who has vines with an average age of 45 years old, and there's an emphasis on preserving the indigenous Portuguese varieties from the region.

VINEYARDS

Alentejo wines have their own personality. Vidigueira's Old Vineyards are distinguished by their unique grape varieties, giving rise to wines of unparalleled quality, in line with the good Alentejo tradition.

VINTAGE

2019

VINIFICATION

After hand picking and selection of the bunches, de-stemmed grapes ferment in stainless steel vats at controlled temperatures 24-28°, followed by malolactic fermentation

Grape Varieties:	Touriga Nacional, Syrah.
Winemaker:	Luis Morgado Leão
Closure:	Cork
ABV:	14.5%
Acidity:	5.1 g/l
Residual Sugar:	1.0 g/l
Case Size:	6 x 75cl
Certification:	Sustainable, Vegan

TASTING NOTES

Soft and easy in the mouth, with super- subtle tannins and a burst of succulent, concentrated dark fruit flavours.