



2018

## DONA MARIA AMANTIS RED RESERVA

**Region**  
Alentejo

**Soil**  
Clay / Limestone

**Elevation**  
430 Meters

**Alcohol**  
14%

**Vineyard** Dona Maria Estate / Dom Martinho /  
Monte do Abreu

**Grape Varieties** 25% Cabernet Sauvignon  
25% Touriga Nacional  
25% Syrah  
25% Petit Verdot

**Vinification** Grapes manually harvested in 15Kg cases.  
The grapes are then destemmed, crushed  
and finally transferred into ancient marble  
lagares (open air tanks) to be foot-trodden.  
The alcoholic fermentation takes place in  
temperature-controlled conditions (23°C–  
25°C) for 7 days in the lagares.

**Aging** 12 months in 2nd year French oak barrels  
70% French  
30% American

**Tasting Notes** Beautiful, dark ruby color. Very complex mix  
of ripe raspberries and blackberries. Rich  
and spicy with red berry flavors, very elegant,  
silky tannins and very long finish.

### Reviews 2018 Vintage

**Wine Advocate: 91 Points**

**Wine & Spirits: 90 Points**

### 2017 Vintage

**Wine Enthusiast: 92 Points, Editors' Choice**

### 2015 Vintage

**Wine Advocate: 90 Points**

### 2014 Vintage

**Wine Enthusiast: 90 Points**

### 2013 Vintage

**Wine Enthusiast: 91 Points**

**Wine Advocate: 90 Points**

**#466538**

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