



2018

DONA MARIA AMANTIS RED RESERVA

Region	Soil	Elevation	Alcohol
Alentejo	Clay / Limestone	430 Meters	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

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

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