



# 2020 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**

**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**

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