



ADEGA DE CARVOEIRA

BRAND	Emporium das Adegas
DESIGNATION	Red Wine
VINIFICATION	Complete destemming, crushing, and fermentation in stainless steel tanks, with automatic reassembly. Use of selected yeast, with controlled fermentation at 26°C.
ORGANOLEPTIC CHARACTERISTICS	This wine results from a careful winemaking process of the best grapes in the region. This wine features a garnet colour and a red fruit aroma. The taste left on the palate is persistent, smooth, with soft tannins. It is recommended to pair with meat and cheese dishes. Better enjoyed at a temperature between 16°C and 18°C.
PYSICOCHEMICAL ANALYSIS	
ALCOHOLIC STRENGTH	13% vol.
TOTAL ACIDITY	5,6 g/L (tartaric acid)
ACIDEZ VOLÁTIL	0,54 g/L g/L (aceptic acid)
pH	3,5
RESIDUAL SUGAR	2,4 g/L
BOTTLE	Bordelaise
CAPACITY	1L
PACKAGING	12 un.
PACKAGING WEIGHT	18,32 Kg
PACKAGING DIMENSIONS	341x257x308 mm
EUROPALLET	40 boxes



ADEGA COOPERATIVA DE CARVOEIRA, C.R.L.

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