



# ADEGA DE CARVOEIRA

<b>BRAND</b>	Emporium das Adegas
<b>DESIGNATION</b>	Red Wine
<b>VINIFICATION</b>	Complete destemming, crushing, and fermentation in stainless steel tanks, with automatic reassembly. Use of selected yeast, with controlled fermentation at 26°C.
<b>ORGANOLEPTIC CHARACTERISTICS</b>	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.
<b>PYSICOCHEMICAL ANALYSIS</b>	
<b>ALCOHOLIC STRENGTH</b>	13% vol.
<b>TOTAL ACIDITY</b>	5,6 g/L (tartaric acid)
<b>ACIDEZ VOLÁTIL</b>	0,54 g/L g/L (aceptic acid)
<b>pH</b>	3,5
<b>RESIDUAL SUGAR</b>	2,4 g/L
<b>PRESENTATION</b>	
<b>BIB</b>	5L
<b>WEIGHT</b>	5,190 Kg
<b>DIMENSIONS</b>	180x137x229 mm
<b>EUROPALLET</b>	146 BIB



## ADEGA COOPERATIVA DE CARVOEIRA, C.R.L.

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