



ADEGA DE CARVOEIRA

BRAND	Emporium das Adegas
DESIGNATION	White Wine - «Adamado»
VINIFICATION	Complete destemming, crushing, pneumatic pressing, thermal shock, and filtration. Use of selected yeast, with controlled fermentation at 17°C.
ORGANOLEPTIC CHARACTERISTICS	A citrus-coloured wine that features fruity aroma, persistently enough flavour, and slightly acidic and gaseous finish. It is recommended to pair with fish and seafood dishes. Better enjoyed at a temperature between 10°C and 12°C.
PYSICOCHEMICAL ANALYSIS	
ALCOHOLIC STRENGTH	11,5% vol.
TOTAL ACIDITY	5,4 g/L (tartaric acid)
pH	3,30
RESIDUAL SUGAR	15 g/L
PRESENTATION	
BOTTLE	Burgundy
CAPACITY	1L
PACKAGING	6 un.
PACKAGING WEIGHT	8,720 Kg
PACKAGING DIMENSIONS	310x175x255 mm
EUROPALLET	80 (20 x 4) (6 un.)



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