



# ADEGA DE CARVOEIRA

<b>BRAND</b>	Mirante
<b>DESIGNATION</b>	Vinho Regional Lisboa - Red
<b>VINIFICATION</b>	Complete destemming, crushing, and fermentation in stainless steel tanks, with automatic reassembly and drainage. Use of selected yeast, with controlled fermentation at 26°C. Separation of pressed and drained wine.
<b>ORGANOLEPTIC CHARACTERISTICS</b>	A light, garnet-coloured wine that features a well defined, red fruit aroma, which gives this wine a velvety, full-bodied taste with a persistent and pleasant aftertaste. It is recommended to pair with cod, meat, and some 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>	5,3 g/L (tartaric acid)
<b>pH</b>	3,53
<b>RESIDUAL SUGAR</b>	1,0 g/L
<b>PRESENTATION</b>	
<b>BOTTLE</b>	Bordelaise
<b>CAPACITY</b>	0,375L
<b>PACKAGING</b>	12 un.
<b>PACKAGING WEIGHT</b>	8,22 Kg
<b>PACKAGING DIMENSIONS</b>	253x191x242 mm
<b>EUROPALLET</b>	90 boxes
<b>BOTTLE</b>	Bordelaise
<b>CAPACITY</b>	0,75L
<b>PACKAGING</b>	6 un.
<b>PACKAGING WEIGHT</b>	7,690 Kg
<b>PACKAGING DIMENSIONS</b>	216x144x325 mm
<b>EUROPALLET</b>	100 (25 x 4) (6 un.)
<b>STORAGE</b>	It should be preserved on « lying bottle», in a cool dry place, away from the light, for about 5 years. Being a natural product, it is subject to create deposit.



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

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