



# ADEGA DE CARVOEIRA

**BRAND** Raposa  
**DESIGNATION** Red Wine  
**VINIFICATION** Complete destemming, crushing, and fermentation in stainless steel tanks, with automatic reassembly. Use of selected yeast, with controlled fermentation at 28°C.

**ORGANOLEPTIC CHARACTERISTICS** A ruby-coloured wine that features vinous aroma, soft flavour, and slightly acidic finish. It is recommended to pair with meat and cheese dishes. Better enjoyed at a temperature between 16°C and 18°C.

## PSYCOCHEMICAL ANALYSIS

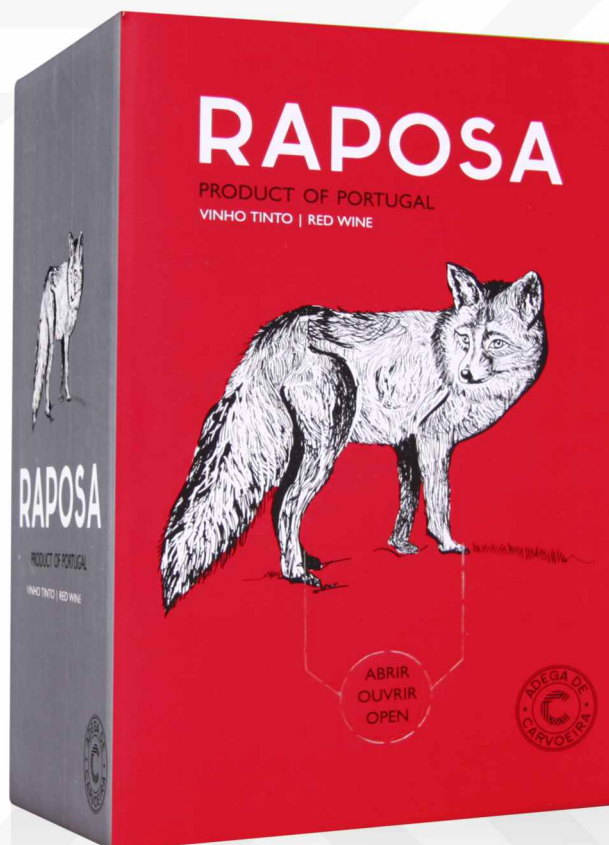
**ALCOHOLIC STRENGTH** 12% vol.  
**TOTAL ACIDITY** 5,6 g/L (tartaric acid)  
**pH** 3,48  
**RESIDUAL SUGAR** 2,4 g/L

## PRESENTATION

**BIB** 5L  
**WEIGHT** 5,188 Kg  
**DIMENSIONS** 183x140x234 mm  
**EUROPALLET** 146 BIB

**BIB** 10L  
**WEIGHT** 10,373 Kg  
**DIMENSIONS** 192x192x319 mm  
**EUROPALLET** 72 BIB

**BIB** 20L  
**WEIGHT** 20,3 Kg  
**DIMENSIONS** 260x222x395 mm  
**EUROPALLET** 45 BIB



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

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