



ADEGA DE CARVOEIRA

BRAND	Raposa
DESIGNATION	White Wine
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 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	12% vol.
TOTAL ACIDITY	5,4 g/L (tartaric acid)
pH	3,30
RESIDUAL SUGAR	1,0 g/L
PRESENTATION	
BOTTLE	Burgundy
CAPACITY	1L
PACKAGING	12 un.
PACKAGING WEIGHT	17,020 Kg
PACKAGING DIMENSIONS	341x257x308 mm
EUROPALLET	40 (10 x 4) (12 un.)



ADEGA COOPERATIVA DE CARVOEIRA, C.R.L.

Estrada Nacional 9, nº 5 | Curvel | 2565-138 Carvoeira | Torres Vedras | Portugal
Tel.: +351 261 743 257 | Fax: +351 261 743 211 | geral@adegacarvoeira.pt | www.adegacarvoeira.pt