



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



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