



Conventual Red Wine Reserva – 75 cl (2014) Vinha da Serra da Penha

ALENTEJO

Founded in 1954 by a small group of winegrowers of the region, since its beginning the **Adega de Portalegre** Winery, inserted in the Natural Park of the São Mamede Mountains, was distinguished by the quality and originality of their wines.

The typicity of the wines comes from the vineyards located at an altitude between 600 and 700 meters and by the fact that the average age of the wines can be of 70 years old.

The region of Portalegre represents a unique terroir, allowing to **Adega de Portalegre** to produce wines with an expressive personality, singularity and even some eccentricity. This uniqueness has been awarded through the past 60 years, in international and national competitions.

This single estate wine has its origin in a unique vineyard locate in the mountains of **Serra da Penha**, at an altitude of 650 mts, growing in very poor granitic and quartz soils. The grape varieties **Touriga Nacional, Alicante Bouschet and Cabernet Sauvignon**, were stemmed and vinificate in small wine presses in contact with the skins of the grapes, originating a **wine of great intensity and vigour**.

WINEMAKING

The grapes are handpicked directly to 20 kgs crates, then totally destemmed. Fermentation occurs in stainless steel vats and winepress with controlled temperature at 26°C. Maceration is post fermentation. Malolactic fermentation is made in stainless steel vats.

TASTING NOTES

Elegant and fragrant nose with notes of cassis, red pepper and cocoa. Fine vegetable hints to give freshness. Fresh and full-bodied mouth with firm but fine tannins. Mineral and fresh character that will develop very well with some bottle time.

HOW TO SERVE

To be paired with stews, roasted meat (pork or beef), traditional dishes, such as "Feijoada", "Cozido à Portuguesa" or "Chanfana".

GRAPE VARIETIES

Touriga Nacional, Cabernet Sauvignon and Alicante Bouschet.

ANALYSIS

- **Alcohol Content:** 13,5% vol.
- **Total Acidity:** 6,3 g/dm³.
- **Residual Sugar:** 0,50 g/dm³.
- **Total SO₂:** 100 mg/dm³.
- **pH:** 3,58.

Good Practices in Transportation and Warehousing

To prevent early changes in the organoleptic and physical-chemical properties of a wine, it must be transported and stored in good environmental conditions, including temperature (10-18 °C or 50 - 64 °F) and humidity (50-80%).

PACKAGE	BOTTLES / CASES	DIMENSIONS (L x W x H)	GROSS WEIGHT	NET WEIGHT	EAN / ITF
	1 Bottle	7,0 x 7,0 x 31,5 cm	1,155 Kg	0,75 Kg	5600759207191
	6 Bottles / 1 case	31,6 x 22,4 x 14,9 cm	7,200 Kg	4,50 Kg	65600759207193
	648 Bottles / 108 cases	120 x 80 x 162 cm	799 Kg	486 Kg	---
	Cs/ Layer: 12 Layer / Pallet: 9				