



## Conventual DOC Red

Wine

2018

### ABOUT

Founded in 1954 by winegrowers of the region and inserted in the Natural Park of the São Mamede Mountains, since its beginning, the Adega de Portalegre Winery, 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 metres and by the fact that the average age of the vineyards can be of 70 years old and by the maintenance of an ancestral culture of wine, where quality and typicity are the main purpose.

The region of Portalegre represents a unique terroir, allowing 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 national and international competitions.

Conventual is a unique Alentejo wine with the distinctiveness of being produced with grapes from altitude vineyards in the Portalegre region.

Taste it. You will be surprised. It has a region, a country, people and stories.

### WINEMAKING

The grapes are handpicked directly to 20 kgs crates, then totally destemmed and fermentation occurs in stainless steel vats with controlled temperature at 28°C and full contact with the skins throughout 10 days. Afterwards, the wine is pressed. Malolactic fermentation is made in stainless steel vats.

### TASTING NOTES

Fruity aroma, with predominant ripe red fruits. Soft flavour, fruity, with notes of red fruits, dark chocolate and soft tannins. Persistent aftertaste.

### HOW TO SERVE

At room temperature (16°-18°C).

To be paired with grilled poultry, pork, beef and Italian cuisine.

### GRAPE VARIETIES

Aragonez, Trincadeira and Alicante Bouschet.

### 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%).

#### CAPACITY:

75 cl

#### ALCOHOL BY VOLUME:

14% Vol.

#### ANALYSIS:

Total Acidity: 5,2 g/dm<sup>3</sup>  
Residual Sugar: 0,5 g/m<sup>3</sup>  
Total SO<sup>2</sup>: 64 g/m<sup>3</sup>  
pH: 3,64

	Unit	Case	Pallet
<b>Bottles</b>	1	6	600
<b>Case</b>	-	1	100
<b>Dimensions</b> (LxWxH, in cm)	7,34x7,34x32,5	22,5x15,3x32,5	120x80x146
<b>Gross Weight</b> (in kilos)	1,170	7,180	740
<b>Net Weight</b>	0,75	4,50	450
<b>Bottles / Level</b>	-	-	25
<b>Levels / Pallet</b>	-	-	4
<b>Barcode</b>	5600759207153	65600759207155	