

2018



ABOUT

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.

Conventual is a unique Alentejo wine with the distinctiveness of being produced with grapes from altitude vineyards in the Portalegre region. The 25 years of history and the numerous prizes achieved, emphasizes its quality, being one of the top-of-mind brands of Alentejo. 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. 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

Nose with notes of cherry, paprika and pepper, complemented by chocolate hints. Engaging and smooth mouth feel with full body where we can find mineral notes along with hints of fruit and chocolate that linger in the long after taste.

HOW TO SERVE

Should be served at a temperature between 16°-18°C.

To be paired with roasted or grilled meats, cod fish, octopus or traditional Portuguese dish “Cozido à Portuguesa”.

GRAPE VARIETIES

Alicante Bouschet, Trincadeira and Touriga Nacional.

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:

14,5% Vol.

ANALYSIS:

Total Acidity: 5,5 g/dm³
Residual Sugar: 0,5 g/m³
Total SO²: 42 g/m³
pH: 3,73

	Unit	Case	Pallet
Bottles	1	6	594
Case	-	1	99
Dimensions (LxWxH, in cm)	8,06x8,06x29,9	31,0x25,0x17,5	120x80x166
Gross Weight (in kilos)	1,485	9,080	921
Net Weight	0,75	4,50	445,5
Bottles / Level	-	-	11
Levels / Pallet	-	-	9
Barcode	5600759207252	65600759207254	