



## Conventual DOC White

Wine

2019

### ABOUT

Founded in 1954 by a small group of 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.

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 crushed and destemmed. The must is cooled down by thermic shock, open spout with pneumatic pressing system, afterwards the must is clean by flotation. Fermentation happens in stainless steel vats with controlled temperature at 16°C.

### TASTING NOTES

Fragrant nose with notes of citrus, peach and light tropical nuances supported by mineral hints. Fresh, soft and voluminous mouth feel.

### HOW TO SERVE

Should be served chilled (10°-12°C).

To be paired with fish, seafood, white meat and Italian cuisine.

### GRAPE VARIETIES

Arinto, Roupeiro and Antão Vaz.

### 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:

13% Vol.

#### ANALYSIS:

Total Acidity: 6 g/dm3  
Residual Sugar: 0,29 g/m3  
Total SO<sup>2</sup>: 85 g/m3  
pH: 3,30

	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>	5600759207177	65600759207179	