



Conventual DOC White Reserva – 75 cl (2018)

ALENTEJO

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.

From the best grapes from altitude vineyards in the region and with ageing in French and American oak barrels, was produced the **Conventual Reserva**, considered, several times, the best Alentejo wine in the last 25 years.

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 will be statically decanted in the cold for 24 hours. Fermentation happens in stainless steel vats with controlled temperature between 14°C and 16°C.

TASTING NOTES

Nose with citrus fruits, dominated by tangerine and lime, mineral notes, spices and fine hints of beeswax and brioche. Mouth of a voluminous and succulent character but with freshness and tension in a long after taste.

HOW TO SERVE

Should be served at a temperature between 10-12°C.

To be paired with roasted fish, fish stews, seafood and fish risottos, codfish, octopus, poultry and Japanese cuisine.

GRAPE VARIETIES

Arinto, Fernão Pires, Siria and Bical.

ANALYSIS

- **Alcohol Content:** 12% vol.
- **Total Acidity:** 6,5 g/dm³.
- **Residual Sugar:** 0,4 g/dm³.
- **Total SO₂:** 70 mg/dm³.
- **pH:** 3,26.

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	7,08 x 7,08 x 31,5 cm	1,470 Kg	0,75 Kg	5600759207238
	6 Bottles / 1 case	31,6 x 24,0 x 16,0 cm	9,080 Kg	4,50 Kg	65600759207230
	594 Bottles / 99 cases Cs/Layer: 10 Layer / Pallet: 10	120 x 80 x 187 cm	1002 Kg	450 Kg	---