



CAPACITY:

75 cl

ALCOHOL BY VOLUME:

14%

ANALYSIS:

Total Acidity: 5,5 g/dm³.
Residual Sugar: 0,4 g/dm³.
Total SO²: 100 g/m³
pH: 3,68

Portalegre DOC Red

2017

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.

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. Aged in French oak barrels for at least 18 months. Aged in bottle for more than 4 months.

TASTING NOTES

Complex nose, fresh and deep, with notes of black pepper, blueberries, wet stone and dark chocolate. Mouth with great texture and elegant structure, always accompanied by freshness and tension. The aromatic notes of spices and fruit intensify during the long finish.

HOW TO SERVE

Should be served at 17-18°C.
To be paired with roasted or stewed veal or lamb or stewed game meat.

GRAPE VARIETIES

Alicante Bouschet, Trincadeira, Aragonez, Grand Noir and Castelão.

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%).

	Unit	Case	Pallet
Bottles	1	6	600
Case	-	1	100
Dimensions (LxWxH, in cm)	7,80x7,80x31,5	31,6x24,0x16,0	120x80x187
Gross Weight (in kilograms)	1,470	9,080	1002,0
Net Weight	0,75	4,50	450,0
Cs / Layer	-	-	10
Layer / Pallet	-	-	10
Bar Code	5600759207306	65600759207308	